TACOS, **GUACAMOLE** & MORE FROM A **MEXICAN** MASTER

**RECIPES FROM THEIR SUPERSTAR** CHEFS p. 118

Mexico City's best guacamole inspired this pea-spiked version from chef Enrique Olvera. RECIPE P. 141

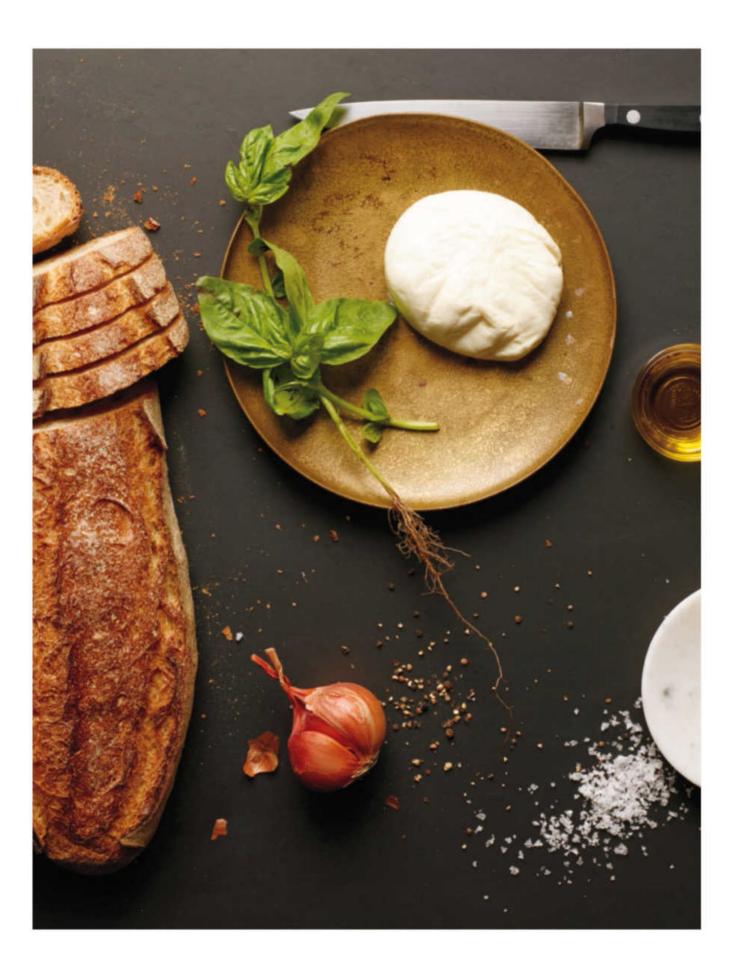
READERS' PICK: AMERICA'S #1 UP-AND-COMING RESTAURANT CITY

p. 30

DESTINATION **HOW TO EAT** & DRINK LIKE **AN ITALIAN** 

p. 42

WWW.FOODANDWINE.COM



# Peanuts and pretzels? Or, Burrata and Crostini?

Forgo the ordinary airport fare with locally-inspired recipes at The Centurion® Lounge. It's just one of many unexpected touches you'll find at these airport sanctuaries. The Centurion Lounge isn't just a place to pass the time, but a place to savor it.

And it's complimentary for Platinum Card® Members.

the journey never stops on a stope of the journey never stope of the journ

# The Centurion Lounge

San Francisco | LaGuardia | Miami | Dallas/Fort Worth | Las Vegas McCarran Coming soon to Seattle and other great locations | thecenturionlounge.com



The Platinum Card\*, Business Platinum Card\* and Corporate Platinum Card\* Member must present his or her valid Card, a boarding pass showing a confirmed reservation for same-day travel on any carrier and a government-issued I.D. A Card Member must be at least 18 years of age to enter without a parent or guardian. For lounges with a self-service bar, the Card Member must be 21 years of age to enter a lounge without a parent or legal guardian. Must be at least 21 years of age to consume alcoholic beverages. Please drink responsibly. Access is subject to space availability. Locations and hours are subject to change. Use of The Centurion Lounge is subject to all rules and conditions set by American Express. American Express reserves the right to revise the rules at any time without notice. ©2015 American Express Travel Related Services Company, Inc. All rights reserved.

# CANVAS AWAITS

Elevate your culinary explorations with Chobani. From everyday dishes to elaborate creations, Whole Milk Plain Chobani® Greek Yogurt is incredibly versatile and great to cook with. Made with only natural ingredients, our yogurt adds delicious, better-for-you flavor to your recipes.

CHOBANI'





# Wine is so cliché.

Host Beautifully





# SEPTEMBER



# THE TRAVEL ISSUE

Star Chefs Redefine the Hotel Experience 118 Recipes from an Aegean Kitchen 128 Enrique Olvera's Mexico City 134

17 Editor's Letter 20 Hungry Crowd Chrissy Teigen 22 Editors' Top 10
25 Trendspotting What's Hot 36 Beer Artisans Where to Drink 42 Where to Go Next Italy Now
68 Wine Country California Wine Pilgrimage 77 Handbook What to Cook
95 The Gastronaut Files Proudly Inauthentic Dumplings 106 Wine Journal Blending In
112 Bottle Service The Most Important Acronym in Wine
114 Wine Talk Have Wine, Will Travel 152 Most Wanted Asha Gomez's Chicken Rice Pilaf









# THE LEXUS GX

Some adventures demand full-time four-wheel drive. Some require the available Lexus Enform Destinations. Some even call for fold-flat third-row seating. In the seven-passenger Lexus GX, you don't have to choose one way or another. You simply have it all. And with an elevated combination of utility, capability and connectivity, your next great adventure will start before you've even arrived. **Dare to be spontaneous.** 



Pretty, no-fuss starter

# Fun take on a classic saltimbocca

# **Soups & Starters**

- Black Bean Tamales with Cheese and Ancho Adobo P. 150
- Buffalo Mozzarella with Neat and Messy Roasted Tomatoes
   P. 46
  - Cold Tomato Soup with Ham and Hard-Boiled Eggs P. 82
- • El Original Queso P. 30
  - Mixed Mushroom-and-Cheese Quesadillas P. 141
- Spicy Pea Guacamole P. 141
- Stuffed Grape Leaves P. 132

# Salads & Vegetables

- Braised Eggplant with GarlicP. 148
  - Filipino Salad Crêpes P. 121
- Jicama Salad P. 144

  Loaded Sweet Potatoes with

  Chorizo and Pomegranate
  P. 146
  - Rice-and-Meat-Stuffed Zucchini and Green Peppers P. 148
     Sweet Corn Salad with Pancetta and Mushrooms P. 120
- • Watermelon, Feta and Almond Salad P. 131

# **Meat & Poultry**

- Ohicken in an Herb Garden P. 54
- Country-Style Pork Ribs with Tomato Salad and Garlic Toast P. 144
- Crispy Pork Belly Tacos with Pico de Gallo P. 140
  - Poached Chicken, Lentil and Watercress Salad P. 146
     Pork Chops with Fennel and Juniper P. 50
- Quinoa-Pork Meatballs P. 86Rosemary Chicken with Corn and
  - Sausage Fricassee P. 125
  - Salsa Verde Chicharrón Tacos
     P. 151
  - Sesame Steak Stir-Fry P. 86
  - Sirloin Strips with Arugula and Tomatoes P. 60

# Fish & Shellfish

- Garlic Shrimp P. 82
- Grilled Octopus with Ancho Chile Sauce P. 126
- Grilled Sea Bream P. 132
- Sea Bass with Prosciutto
   and Sage P. 56
- Seared Salmon with Anise-Cucumber Salad P. 122

# **Eggs**

- • Feta-Quinoa Omelet P. 86
- Green and Red Chicken Chilaquiles with Fried Eggs P. 150
- • Mushroom Tortilla P. 80

# **Pasta & Dumplings**

- Baked Semolina Gnocchi P. 56
- Casarecce with Sausage, Pickled Cherries and Pistachios P. 144
- Chicken-and-Cashew DumplingsP. 100
  - Manti with Tomato Butter and Yogurt P. 131
- Pork-and-Shrimp DumplingsP.100
  - Spaghetti with Crab P. 144
- Spaghetti with Fresh Zucchini
   Pesto P. 60
- Spicy Mapo Tofu DumplingsP. 100

# **Grains & Breads**

- Arborio Rice Salad P. 60
   Chicken Rice Pilaf P. 151
- • Corn Tortillas P. 150
- Multilayered Walnut Bread
   P. 148
- Nori Granola **P. 17**Ouinoa Pilaf **P. 86** 
  - Fragrant, easy Indian

comfort food

# **Desserts & Drinks**

- Cherry Jam-and-Ricotta Tart P. 52
- Cornhusk Meringues with
  Corn Mousse P. 142
  - O Dark Sparklers P. 123
  - Lemon-Buttermilk PuddingP. 92
    - Semolina Pudding P. 132

# Sauces & Condiments

- ••• Chile-Lime Salt P. 32
- • • Citrus Vinaigrette **P. 84**
- • • Hot Sauce **P. 32**
- Pickled Cherries P. 146
- Salsa Verde P. 151
- • • Za'atar P. 32

# Staff-Favorite Pairing



PORK CHOPS WITH FENNEL AND JUNIPER

with

Cherry-rich Tuscan red: 2010 Villa di Capezzana Carmignano (p. 50).



# SNAP TO SUBSCRIBE TO FOOD & WINE FOR \$1 PER ISSUE!

Scan this code on your smartphone to subscribe to *Food & Wine*.

RECIPE KEY

FAST

HEALTHY

MAKE AHEAD

VEGETARIAN

STAFF FAVORITE









# FOOD&WINE

# S.V.P./EDITOR IN CHIEF Dana Cowin

CREATIVE DIRECTOR Fredrika Stiärne EXECUTIVE MANAGING EDITOR Mary Ellen Ward DEPUTY EDITOR EXECUTIVE FOOD EDITOR Tina Ujlaki EXECUTIVE WINE EDITOR Ray Isle

EXECUTIVE EDITOR Pamela Kaufman **Christine Quinlan** DIGITAL DIRECTOR Alex Vallis



This Blue Bottle kit means no risking suboptimal coffee. \$179; bluebottle coffee.com.



Water turns these tablets into towels. Great for freshening up after an epic street-food crawl. \$5 for six; prospectorco.com.

This canvas bag is

roomy enough

to hold a grocery

store's worth

\$74; baggu.com.

food souvenirs.

# FEATURES FOOD

RESTAURANT EDITOR Kate Krader FOOD DIRECTOR Kate Heddings DEPUTY WINE EDITOR Megan Krigbaum DEPUTY DIGITAL EDITOR Lawrence Marcus SENIOR EDITOR LUCY Madison STYLE EDITOR Suzie Myers TEST KITCHEN ASSISTANT Emily Tylman ASSOCIATE EDITORS Chelsea Morse, M. Elizabeth Sheldon ASSOCIATE DIGITAL EDITORS Noah Kaufman, Justine Sterling ASSISTANT EDITOR Maren Ellingboe DIGITAL EDITORIAL ASSISTANT

ASSOCIATE RESEARCH EDITOR

NEW YORK UNIVERSITY FOOD STUDIES INTERN

Erin Laverty Healy

ASSOCIATE ART DIRECTOR Kelly McGuire

EDITORIAL ASSISTANT Julia Heffelfinger

SENIOR EDITOR Sarah DiGregorio

ART DIRECTOR James Maikowski

TEST KITCHEN SENIOR EDITORS

Justin Chapple, Kay Chun

РНОТО EDITOR Sara Parks Brianna Wippman ASSISTANT PHOTO EDITOR Olivia Weiner WINE INTERN Shadia Alame PHOTO ASSISTANT Rebecca Delman

### COPY & RESEARCH PRODUCTION

COPY CHIEF Elizabeth Herr Joseph Colucci (Director), Patrick Sheehan, SENIOR EDITOR Amanda Woytus Nestor Cervantes, David Richey SENIOR DIGITAL PRODUCER Caitlin Drexler

### BOOKS

Gabriela Benedit EDITOR Susan Choung INTERN Kate Malczewski

ASSOCIATE MANAGING EDITOR Kerianne Hansen TRAVEL CORRESPONDENT Brooke Porter Katz ASSISTANT TO THE EDITOR IN CHIEF Annie P. Quigley

# CHEFS-IN-RESIDENCE

Grant Achatz, Hugh Acheson, José Andrés, Mario Batali. April Bloomfield, Anthony Bourdain, David Chang, Roy Choi, Jacques Pépin, Eric Ripert, Andrew Zimmern

# CONTRIBUTORS

Kierin Baldwin, Gesine Bullock-Prado, Joanne Chang, Cheryl and Griffith Day, Daniel Duane, Tara Duggan, Paolo Lucchesi, Ivy Manning, Amanda McClements, Jim Meehan, Erin Murray, Amy Rosen, Jane Sigal, Jennifer Sommer, Heidi Swanson, Emily Kaiser Thelin, Gisela Williams

# TIME INC.

CHIEF EXECUTIVE OFFICER Joseph Ripp **CHIEF CONTENT OFFICER Norman Pearlstine** EXECUTIVE VICE PRESIDENT Evelyn Webster EXECUTIVE VICE PRESIDENT, CHIEF FINANCIAL OFFICER Jeff Bairstow EXECUTIVE VICE PRESIDENTS Rich Battista, Lynne Biggar, Colin Bodell, Mark Ford, Greg Giangrande, Lawrence A. Jacobs, Evelyn Webster

# COMMUNICATIONS

SENIOR VICE PRESIDENTS Daniel Kile, Scott Novak **DIRECTOR Elizabeth Curtis Marsh** 

# **OPERATIONS**

VICE PRESIDENT Jerry Faust MAKEUP, POSITIONING AND PRODUCTION MANAGER Jamie Elliott ASSISTANT MANAGER, ADVERTISING PRODUCTION Bharath Medehal

# **HUMAN RESOURCES**

VICE PRESIDENT Kate Weiss ASSOCIATE MANAGER Jen Bradway



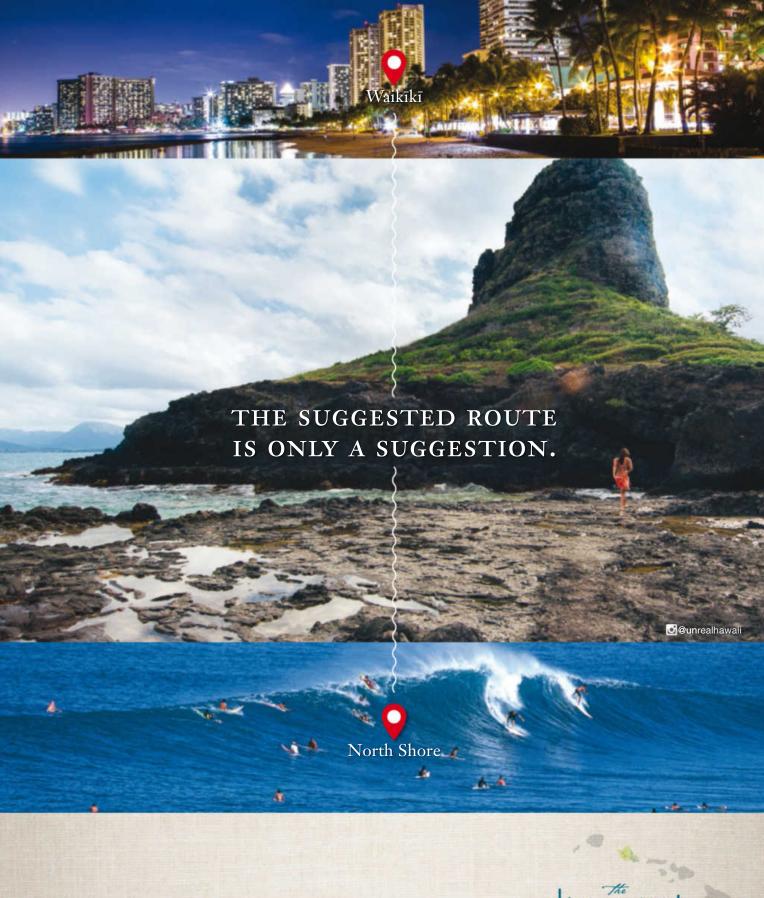
Always eco-minded, we use this stainless steel carafe for totina water or coffee. From \$25; swellhottle.com.



A freezable mini cooler makes it easier to BYO healthy snacks. \$15; packit.com.

Occasionally, FOOD & WINE makes portions of our magazine subscriber lists available to carefully screened companies that offer special products and services. Any subscriber who does not want to receive mailings from third-party companies should contact Subscriber Services at 800-333-6569 or write to: TCS, P.O. Box 62160, Tampa, FL 33662-2160. FOOD & WINE is a trademark of Time Inc. Affluent Media Group, registered in the U.S. and other countries





#LetHawaiiHappen



# FOOD&WINE

# S.V.P./PUBLISHER Christina Grdovic Baltz

V.P./ASSOCIATE PUBLISHER Joseph Messer

V.P./DIGITAL Nick Van Sicklen EXECUTIVE DIRECTOR OF MARKETING Vanessa Feimer Davis

### ADVERTISING SALES

NEW YORK SALES OFFICE 212-522-2285 ACCOUNT DIRECTORS Mimi Demirdjian, Vince Kooch, Leora Kulak, Jodisue Rosen

ADVERTISING DIRECTOR, DIGITAL Jennifer Bayard ASSOCIATE DIGITAL DIRECTOR, ACCOUNT SERVICES Randy Pease DIGITAL SALES DIRECTORS Caroline Donohue, Whitney Frahm DIGITAL SALES MANAGERS Sasha Kravetz, Michelle Liss SENIOR ACCOUNT EXECUTIVE, LOCAL/REGIONAL Jared Feinman ASSOCIATE DIRECTOR, DIGITAL CREATIVE SERVICES JIllian Nugent SENIOR MANAGER, DIGITAL CREATIVE SERVICES Jennifer Bowman DIGITAL CREATIVE SERVICES ASSOCIATE MANAGER Francesca Scutari MANAGER, DIGITAL SALES PLANNING Jen Scherr

DIGITAL SALES PLANNERS Shari Brown, Anna Pepe INTERACTIVE ACCOUNT MANAGERS Lauren Corvasce, Kaitlin O'Brien SALES COORDINATOR Becky Carroll

SALES ASSISTANTS Lily Bigalke, Amanda Harter

# **BRANCH OFFICES**

248-988-7763 DIRECTOR Diane Paglino ASSISTANT Nichole Livingston

310-268-7644 ACCOUNT DIRECTOR Jennifer Fan DIGITAL ACCOUNT DIRECTOR Jessica Neal SALES ASSISTANT Anjani Joshi

312-321-7909

ACCOUNT DIRECTOR Hannah McHale DIGITAL ACCOUNT MANAGER Angela Raile SALES ASSISTANT Sophie Swarthout

ARIZONA, LAS VEGAS, NEW MEXICO 310-861-2225 DIRECTOR Tricia Baak ACCOUNT MANAGER Allison Massey

SAN FRANCISCO 415-496-2700 DIRECTOR Steve Dveris ACCOUNT MANAGERS Jennifer Tatko Banks, Sydney Brody

> SOUTHEAST 770-667-9500 DIRECTOR Tim DiCarlo

FLORIDA/CARIBBEAN & CENTRAL/ SOUTH AMERICA 305-648-3338 DIRECTOR JIII Stone MANAGERS Eric Davis, Michael Fenkell

TEXAS 214-368-2001

DIRECTORS Jamie Majecki, Jeanne Milligan

HAWAII 808-377-1900 DIRECTOR Liane Sunn CANADA 647-346-5353

DIRECTOR Jim Redden MEXICO 011-52-55-5202-6412

DIRECTOR Pablo Glogovsky

UNITED KINGDOM/ITALY 011-44-203-263-6122 HEAD OF LUXURY Tullia Vitturi di Este-Lochra

> ITALY 011-39-031-267-797 MANAGING DIRECTOR Emilio Zerboni

# DIGITAL MEDIA

GENERAL MANAGER, DIGITAL LIFESTYLE Mike Rich SENIOR CHANNEL DEVELOPMENT MANAGER Christopher Stuss

# TIME INC. PREMEDIA

**EXECUTIVE DIRECTOR Rick Prue** SENIOR MANAGER Lionel Vargas SENIOR ASSOCIATE Yasmin Herrera

# LEGAL AFFAIRS

V.P./DEPUTY GENERAL COUNSEL Steven Weissman DIRECTOR Jane Halpern SENIOR MANAGER, CONTRACTS & RIGHTS Jeniqua Moore

# **DIGITAL ASSETS & RIGHTS**

DIGITAL ASSET MANAGER Erika Nusser

### MARKETING

BRAND MARKETING DIRECTOR Sonia Zala SENIOR BRAND MARKETING MANAGER Shanette Vega BRAND MARKETING MANAGER Swathi Reddy BRAND MARKETING COORDINATOR Rachel Starnes EVENTS MARKETING DIRECTOR Diella Koberstein Allen **EVENTS MARKETING MANAGER Francesca Andreani** EVENTS MARKETING COORDINATOR Amanda Meier INTEGRATED MARKETING DIRECTOR Keira Ford Schuler SENIOR INTEGRATED MARKETING MANAGERS Antonia LoPresti Giglio, Shannon Voight DIGITAL MARKETING MANAGER Ashlev Burke ASSOCIATE INTEGRATED MARKETING MANAGER Kristen Calogero

INTEGRATED MARKETING COORDINATOR Charlotte Miller ART DIRECTOR Rory Tischler

SENIOR DESIGNER Jon Varriano **DESIGNER Kate Meadows** GRAPHIC DESIGNER Adam Hitt MARKETING ASSISTANT Luis Zepeda SPECIAL PROJECTS DIRECTOR Gail Simmons SPECIAL PROJECTS PRODUCER Devin Padgett

### TIME INC. ADVERTISING

GROUP PUBLISHER Charles R. Kammerer

S.V.P.s, ADVERTISING SALES & MARKETING Andy Blau (finance), Priya Narang (marketing) S.V.P., CORPORATE SALES Mark Ellis SVP EDITORIAL INNOVATION Matt Bean S.V.P., CHIEF DATA OFFICER JT Kostman V.P., DIGITAL Dan Realson V.P., CREATIVE DIRECTOR Cara Deoul Perl V.P., MARKETING & SALES DEVELOPMENT Cheryl DiMartino V.P., DATABASE MARKETING Mary Wojciechowski V.P., MARKETING AD SOLUTIONS Steve Cambron V.P., BUSINESS RESEARCH & INSIGHTS Caryn Klein V.P., DIGITAL AD OPERATIONS Nancy Mynio V.P., YIELD AND PROGRAMMATIC Kavata Mbondo

SENIOR VICE PRESIDENT JR McCabe

### AUDIENCE DEVELOPMENT DIRECTOR Deborah Curtis

MARKETING MANAGERS Matt Bessey, Kathleen Quilligan SENIOR E-NEWSLETTER PRODUCER Duangkaew Randall

# CONSUMER MARKETING

SENIOR VICE PRESIDENT Stephen Selwood VICE PRESIDENT Stephanie Solomon SENIOR DIRECTOR Melissa Mahonev CONSUMER INSIGHT DIRECTOR Richard Zartarian ASSOCIATE DIRECTOR Rachel Freed SENIOR MANAGERS Mike Colby, Karla Correa MANAGERS Kriti Dave, Jennifer Flynn ASSOCIATE MANAGER Jenny Bernard ASSISTANT MANAGERS Paul Montella, Sarah Schmidt

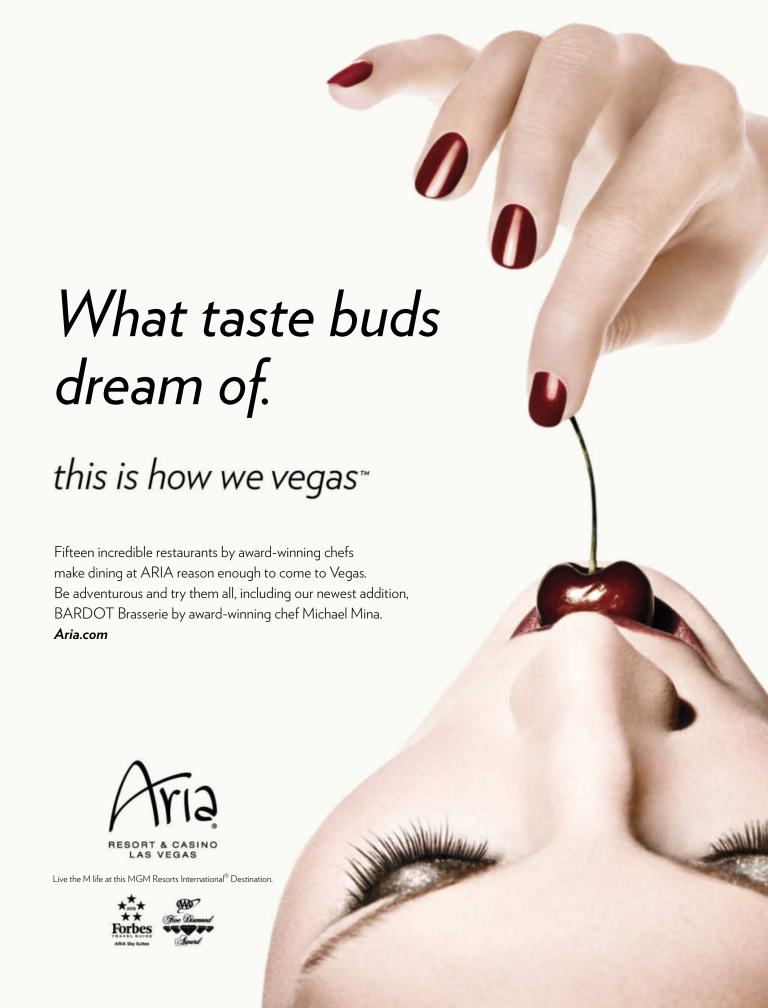
# FINANCE

SENIOR VICE PRESIDENT Alison Fried VICE PRESIDENT Keith Strohmeier EXECUTIVE DIRECTOR C. Daniel Kawasaki ASSOCIATE FINANCE DIRECTOR Brad Scharff MANAGERS Lori D'Amico, Seema Varghese ANALYSTS Katie Leonard, Taylor Strode

# TECHNOLOGY & PRODUCT ENGINEERING

CTO/EXECUTIVE VICE PRESIDENT Colin Bodell SENIOR VICE PRESIDENTS George Linardos, John Nimons, Ervnn Petersen VICE PRESIDENTS Linda Apsley, Todd Chandler, Robert Duffy, Jonathan Fein, Amanda Hanes, Hugues Hervouet, Leon Misiukiewicz, Keith O'Sullivan, Ben Ramadan, Eric Schoonover. Vita Sheehy, Jimmie Tomei





'VE ALWAYS LOVED traveling, but over the past five years or so, I've become an experience junkie, searching out one-of-a-kind adventures. I recently flew to Italy expressly to visit the Expo Milano 2015, the world's fair devoted to feeding the planet, and to stop by an extraordinary project by visionary chef Massimo Bottura. He and his wife, Lara, are collaborating with superstar cooks to make meals from food-bank donations to serve the needy at Refettorio Ambrosiano, an old theater that has been transformed into a dining hall by Italy's most talented designers. Confident that you share this urge to travel, we launched a poll on foodandwine.com to learn what you're excited about. Then we planned stories based on the winners, including the latest Italian hotel intel (I checked out some of the places myself). Looking forward to having you join me on my next one-of-a-kind adventure.



Dana Couri



One of my favorite cooks and authors. Heidi Swanson, traveled the world for her new book, Near & Far. She made herself at home everywhere from Morocco to Japan. Here's her homage to the Japanese snack-food aisle.

# Nori Granola

Active 20 min; Total 1 hr Makes about 6 cups

1/4 cup runny honey

1/4 cup natural cane sugar

2 Tbsp. water

31/2 cups rolled oats

1½ cups coarsely chopped raw cashews (6 oz.)

1/4 cup sesame seeds

- 2 Tbsp. fennel seeds
- 1 Tbsp. shichimi togarashi (see Note)
- 1/2 tsp. black pepper Five 8-inch-square sheets of nori, torn and crumbled into 1-inch pieces

11/2 tsp. fine sea salt

1/4 cup extra-virgin olive oil

1. Preheat the oven to 300°. In a small saucepan, combine the honey, sugar and water. Cook over moderately high heat, stirring constantly, until the sugar dissolves and bubbles appear at the edge, about 5 minutes. Remove from the heat and let cool slightly.

- 2. In a large bowl, toss the oats with the cashews, sesame seeds, fennel seeds, shichimi togarashi, black pepper and nori. Drizzle with the honey mixture and sprinkle with the salt. Stir to coat the oats. Stir in the olive oil.
- 3. Line a large rimmed baking sheet with parchment paper. Spread the granola on the sheet in an even layer, getting as close to the edges as possible. Bake for about 35 minutes, stirring occasionally (especially at the edges), until the granola is golden brown. Transfer the pan to a rack and let cool completely before serving; the granola will crisp as it cools.

NOTE Shichimi togarashi is a Japanese spice blend. It's available at specialty grocers and from amazon.com.

MAKE AHEAD The granola can be stored in an airtight container for up to 1 week.

Stay in Touch \*

pinterest.com/foodandwine



# SAVOR the JOURNEY

Welcome to the Culinary Arts Center, presented by FOOD & WINE

Cruise to where soul-stirring experiences meet exquisite detail and intuitive service, and indulge in an unforgettable epicurean adventure along the way. Discover fresh ideas in food and entertainment in our onboard Culinary Arts Center, presented by FOOD & WINE®. Enjoy demonstrations, hands-on cooking classes, regionally inspired workshops, and special guests, including FOOD & WINE editors and recently featured Best New Chefs.

For the latest schedule of culinary guests, contact your Travel Advisor or visit *hollandamerica.com* or call 1-877-SAIL HAL.



AFRICA • ALASKA • ASIA & PACIFIC • AUSTRALIA & NEW ZEALAND • BERMUDA • CANADA & NEW ENGLAND CARIBBEAN • EUROPE • HAWAII MEXICO • PANAMA CANAL • SOUTH AMERICA • WORLD VOYAGE









# Hot-sauce freak **Chrissy Teigen** drenches her fried chicken in Cholula honey butter and eats spaghetti in bed in the south of France.

# **CHOOSING DISHES FOR HER FIRST COOKBOOK**

A lot of the recipes in the book [from Clarkson Potter in 2016] come from my mom, who is Thai. Her rice porridge, or jok, is the recipe I go to when I'm sick. You form pork, peppercorns and ginger into little meatballs and boil them in the rice mixture, which breaks down and gets so creamy.

# THE ART OF THE CHRISSY-FY

I was planning a rum-soaked French toast for the book, but then I thought, What if I add a crunchy layer of buttery, salty Frosted Flakes? It's pretty unbelievable.

# TWEAKING JOHN LEGEND'S RECIPES

I love my husband's fried chicken, but I took it to the next level by swiping it with Cholula honey butter–I'm a total hot-sauce freak.

# **EATING PASTA IN BED IN CANNES**

I posted an Instagram photo of me at the Hôtel Martinez eating spaghetti in bed, and everyone commented, "Life goals!" That's an attainable goal, people. You, too, can have spaghetti in bed!

# **COOKING ON FAB LIFE, TYRA BANKS'S NEW ABC SHOW**

I have my own kitchen set, and I'm going to beg my chef friends to come join me. I've cooked with Eric Ripert on his show before—I would die if he would come cook.

# **TOKYO'S ROBOT RESTAURANT**

You go to see the waitresses ride on robots, but the meal they serve you is hysterical. It's a little lunchbox of horrifying food. But I grew up on TV dinners, so I like anything in compartments.

# HER KITCHEN SECRET WEAPON

Garlic oil is one of my favorite things on the planet. You can roast 20 cloves of garlic in oil and use it in everything—you can even slide those soft whole cloves into a dish of hot mashed potatoes.

# **DECODING COOKING TERMS**

I always thought a pinch of salt was just a tiny pinch. But it's a full three- or four-fingered grasp. It's a really hearty amount!

-INTERVIEW BY M. ELIZABETH SHELDON



# A TRUE PROMISE WILL NEVER BE BROKEN

Less than one percent of the world's diamonds can carry the Forevermark inscription - a promise that each is beautiful, rare and responsibly sourced.

# **FOREVERMARK**



THE DIAMOND. THE PROMISE.

Forevermark is part of The De Beers Group of Companies. FOREVERMARK.COM



# Objects of Our Obsession

# 1. CERAMIC CANISTERS

The spout makes it easy to pour out ingredients and means one less spoon for me to wash. From \$45; menudesignshop .com. —Suzie Myers

### 2. BRONZE CORKSCREW

The circular handle gives me a great grip on uncooperative corks. \$25; kaufmannmercantile.com.

—M. Elizabeth Sheldon

# 3. WHISKEY CARAMEL

This luscious, silky sauce gets its boozy kick from unaged whiskey by Oregon's House Spirits Distillery. It's fabulous on ice cream or chocolate cake. \$11 for 10 oz.; almachocolate.com.
—Tina Ujlaki

### 4. WEEKNIGHT UPGRADE

Katie Workman's Dinner Solved! shows me how to take dishes from simple (for my picky son) to adventurous (for me). \$20. —Dana Cowin

# **5. VERSATILE CUPS**

These handmade porcelain tumblers are perfect for espresso and are even my go-to for mojitos. \$28 each; shopburkelman .com. —SM

# 6. NONSTICK BAKEWARE

A metal rim keeps my batter from spilling as I maneuver this silicone pan into the oven. \$28; shoptrudeau.com. —Christine Quinlan

# 7. GREEN SMOOTHIE

Finally, a green juice that I actually crave!
Xtreme Greens is also a good source of fiber because it's blended, not pressed. \$8 for 16 oz.; jusbyjulie.com.

—Julia Heffelfinger

# 8. COOKIE MIX

Kimber's crispychewy chocolate chip cookies are some of the best I've ever tried. I had to see the box to be convinced I was eating cookies from a mix. \$13; artizone.com. —TU

# 9. PICKLED ASPARAGUS

Slightly sweet and supercrunchy, white asparagus from Tillen Farms begs to be dunked in a Bloody Mary. \$7.50 for 16 oz.; tillen farms.com.—JH



# 10. COASTAL AFRICAN GETAWAY

Mozambique's &Beyond Benguerra Island resort is my new tropical beach fantasy, complete with wonderful Portugueseinflected seafood.

> SUITES FROM \$585 PER NIGHT; ANDBEYOND.COM. —MES

MENU A/S; 2: KAUFMANN MERCANTILE; 3: ALMA CHOCOLATE; 4: TODD COLEMAN BURKELMAN; 6: TRUDEAU CORPORATION; 10: COURTESY OF &BEYOND



The completely redesigned 2015 Edge is here and ready for almost anything, with available features like a front 180-degree camera, enhanced active park assist and Lane-Keeping System. It's comforting to know you have a few surprises of your own. Go to ford.com to find out more.







Visit the Studio at Chefs Club by FOOD & WINE for a taste of dishes from great chefs from around the world. Studio reservations are limited. Book now by calling 212.941.1100.

# SEPTEMBER 9-10 CHEF PAOLO CASAGRANDE

Legendary Basque chef Martín Berasetegui's right-hand man and secret weapon, Chef Paolo Casagrande of the 2 Michelin-starred Lasarte in Barcelona, is joining us for two nights in the #ChefsClubStudio.











# SEPTEMBER 14-16 CHEF JOWETT YU

Since opening last June, Chef Jowett Yu's Ho Lee Fook has been the hottest restaurant in Hong Kong. For three nights, Yu brings his modern Chinese cooking to NYC, and two lucky guests will win a free trip to Hong Kong courtesy of the Hong Kong Tourism Board!

# NOVEMBER 4-5 CHEF JEAN SULPICE

A disciple of French greats like Marc Veyrat, Jean Sulpice was the youngest chef ever to receive a Michelin star. Now he proudly holds two of them at his gastronomic Restaurant de Jean Sulpice in Val Thorens, high up in the French Alps.

# NOVEMBER 13-14 CHEFS NICK ANDERER & GABRIELE BONCI

Gabriele Bonci is the baddest baker in Italy, the force behind the incredible Pizzarium and Panificio Bonci in Rome. Nick Anderer runs the kitchens at Maialino and the red-hot Marta here in New York. Let's see what happens when they get together at Chefs Club for a Roman pizza party of epic proportions!



# CHEFS CLUB NYC 275 MULBERRY STREET NEW YORK CITY

STUDIO RESERVATIONS CALL 212.941.1100 RESTAURANT RESERVATIONS VISIT CHEFSCLUB.COM

# DECEMBER 21-22 CHEF ALEXANDRE COUILLON

Chef Alexandre Couillon is the genius behind the 2 Michelin-starred La Marine, on the island of Nourmoutier in western France. For two nights, he brings his unique, seaside cuisine to the #ChefsClubStudio.

# Olive oil dresses BY CHELSEA MORSE four types of kale: Italian, purple, curly and Tuscan Onions Walla Walla "petals" get roasted to make them extra sweet. TRAVEL POLL WINNER Food most likely to inspire a pilgrimage: Shaved lardo **PIZZA** House-cured pork fat curls into chicharrón-like strips when cooked. Mozzarella Cheese is smoked for five hours over oak, alder, maple and cherry wood. ANATOMY OF A DISH KALE & ONION PIZZA The people at P.R.E.A.M. (Pizza Rules Everything Around Me) are obsessed: They tore down the front wall of their Portland, Oregon, restaurant to bring in a 6,200-pound wood-fired oven. Now chef Nicholas Ford uses that oven to make stellar pies-and nearly every component of his toppings. 2131 SE 11th Ave.; preampizza.com.



KitchenAid<sup>\*</sup>

# PRESENTING A KITCHEN FOR THOSE WHO COOK OUTSIDE THE BOOK



Behold, the first-ever black stainless suite of appliances. With revolutionary cooking, cleaning and cooling features and a chef-inspired design, its potential is as endless as your creativity.

kitchenaid.com/bold

# TRAVEL POLL WINNER

Favorite city for a cocktail crawl:

# NEW ORLEANS

To find the best places in town for a well-made drink, F&W turned to Jeff "Beachbum" Berry. The rum guru and tiki scholar recently opened Beachbum Berry's Latitude 29, where he serves lesser-known vintage tropical drinks as well as modern innovations. 321 N. Peters St.; latitude29nola.com.

**THREE MUSES** "This tiny jazz club has a bar headed by Kimberly Patton-Bragg, a veteran of Danny Meyer's New York City restaurants. It's probably the only place in town to hear live music and get a great craft cocktail. The Spaghetti Western rye drink is amazing." 536 Frenchmen St.; 3musesnola.com.

"Proprietor Nick Detrich is giving tropical rum drinks a very interesting bitter edge. He's known for a cocktail called Boss Colada. It's not slushy at all. He uses Bäska Snaps, a bitter, Malört-like Scandinavian liqueur. He also serves a fantastic twist on the Manhattan with banana liqueur." 1113 Decatur St.; caneandtablenola.com.

Kimberly Patton-Bragg, cocktail queen of the Marigny district

Local legend Paul Gustings

# BROUSSARD'S

"There's only one reason I go here: Paul Gustings. He's a local legend with an international reputation, and the consummate old-school New Orleans bartender. He's been around forever. Ask him for his punch specialties, which he keeps hidden in decanters under the counter, especially the Swedish Punsch, English Milk Punch and Nuremberg Punch—white or red."

819 Conti St.; broussards.com.

Alan Walter's official title at Loa: Spirit Handler

LOA "Like some sort of Delta druid squeezing cocktails from a sorcerer's stone, Alan Walter creates syrups and tinctures from arcane ingredients like the Spanish moss and pandanus leaves he gathers in the Louisiana wilderness." 221 Camp St.; ihhotel.com.

The Cat's Paw at Loa, a rum cocktail with housemade raspberryand-tarragon liqueur. REE MUSES; SCOTT GOLD (2); CANE & TABLE COCKTAIL; RUSH JAGOE; DETRICH; ROBBIE CAPONETTO; ISTINGS: TRENT VERGES; FRENCH 75: SARA ESSEX BRADLEY; LOA; CEDRIC ANGELES (3)

FOLLOW US @FOODANDWINE

28

# SEPTEMBER 2015

FRENCH 75 >

'Chris Hannah

knows every drink

under the sun. He can

make you anything you

want, plus things you

never knew you wanted.

Afterward, visit the Mardi

Gras museum upstairs.

which no one knows

about. It's full of old Mardi Gras costumes

> and photos." 813 Bienville St.; arnauds restaurant .com.



# Introducing the best new restaurant in the Caribbean

While you're island-hopping around the Caribbean, our James Beard featured Chef is making sure every bite on board is just as exciting as our signature off-ship adventures. More Caribbean overnights. More innovative cuisine. More amazing wine. All at your whim.

That's modern luxury.<sup>SM</sup>









Most exciting up-and-coming restaurant city:

# CHARLESTON

These rising stars are the city's newest and brightest talents.



JASON STANHOPE FIG

Vegetable devotee famous for his complex nineingredient salads. 232 Meeting St.; eatatfig.com.



EMILY HAHN
Parlor Deluxe

Soda-shop reviver, topping hot dogs with dill aioli and shrimp salad. 207A St. Philip St.;

parlordeluxe.com.



TREY DUTTON

Mercantile and

Mash

Mastermind behind the menus at the city's first food hall. 701 E. Bay St.;

mercandmash.com.



NATE WHITING
492

Heirloom grain geek, grinding local rye for his impeccable pastas. 492 King St.;

492king.com.



AMALIA SCATENA

# Cannon Green

Seafood-obsessed cioppino master classically trained in Italy.

103 Spring St.; cannongreen charleston.com.

# SNACK CENTRAL

# CHILE CON QUESO

This is the dip of choice at new Tex-Mex restaurants like Superica in Atlanta and HomeState in L.A. Lisa Fain, the Homesick Texan blogger behind Manhattan's El Original, explains the appeal: "At nearly any restaurant, house party or church youth group meeting in Texas, there are always people clustered around a big bowl of queso—almost like they're gathering around a fire."



# 1. KEEP IT WARM

A slow cooker on the lowest setting or a fondue pot works best.



# 3. LIGHTEN UP WITH LIME

A squeeze right at the end of cooking brightens the dip's flavor.

# 2. EXPERIMENT WITH DIFFERENT DIPPERS

"Tortilla chips are traditional," says Fain, "but I love smoky chipotle-pickled carrot sticks."



# **El Original Queso**

Total 35 min; Serves 10 to 12

This recipe from NYC's El Original combines processed cheese with fresh pico de gallo.

PICO DE GALLO

- 1 cup chopped cherry tomatoes
- 2 Tbsp. chopped Vidalia onion
- 1 jalapeño, seeded and chopped
- 1 Tbsp. chopped cilantro
- 1 Tbsp. fresh lime juice Pinch of kosher salt

QUESO

- 2 lbs. Velveeta, cubed
- 1 cup whole milk
- 1 Tbsp. unsalted butter
- 9 jalapeños, seeded and chopped (about 3/4 cup)
- 1/4 cup chopped sweet onion
- 1 tsp. ground cumin
- 1/2 tsp. kosher salt

  Tortilla chips and lime
  wedges, for serving
- 1. Make the pico de gallo In a bowl, mix the tomatoes with the onion, jalapeño, cilantro, lime juice and salt.
- **2. Make the queso** In an enameled medium cast-iron casserole, melt the cheese with the milk over low heat, stirring often, until smooth, 7 minutes.
- 3. Meanwhile, melt the butter in a medium skillet. Add the jalapeños and onion and cook over moderately high heat until softened, about 7 minutes. Stir in the cumin and salt.
- **4.** Stir the jalapeño mixture into the melted cheese. Off the heat, stir in the pico de gallo. Serve hot with tortilla chips and lime wedges. —*Morgan Robinson*



Tanqueray Nº TEN'

# TRAVEL POLL WINNER

Most fascinating cuisine of the moment:

Trendspotting + What's Hot Now

# MIDDLE EASTERN

Inspired by all the great new Middle Easterninfluenced restaurants opening across the country, F&W presents a fantasy menu.

# First Course

### PERSIAN SALAD \*

**Ba-Bite** in Oakland, California, serves a delicious salad Shirazi—cucumber, tomato and mint with sheep-milk feta. 3905 Piedmont Ave.; babiteoakland.com.

# Main Course

### SHWARMA

Roast chicken and fried eggplant can be wrapped in laffa bread or pita at Atlanta's **Yalla.** 99 Krog St.; yallaatl.com.

# Side Dish

# FALAFEL

The version at **1000 Figs** in New Orleans is superb on its own, and even better paired with hummus, baba ghanoush and cilantro chile sauce. *3141 Ponce de Leon St.; 1000figs.com.* 

# Dessert

# KONAFAH

At **Bowery Bungalow** in L.A., shredded phyllo and crushed pistachios cover rosewater-soaked ricotta and goat cheese. 4156 Santa Monica Blvd.; bowerybungalow.com.

# СООКВООК

# Taste Tripping with Alice Waters

In her new book, *My Pantry*, the legendary chef teaches how to DIY the essentials for a global pantry.

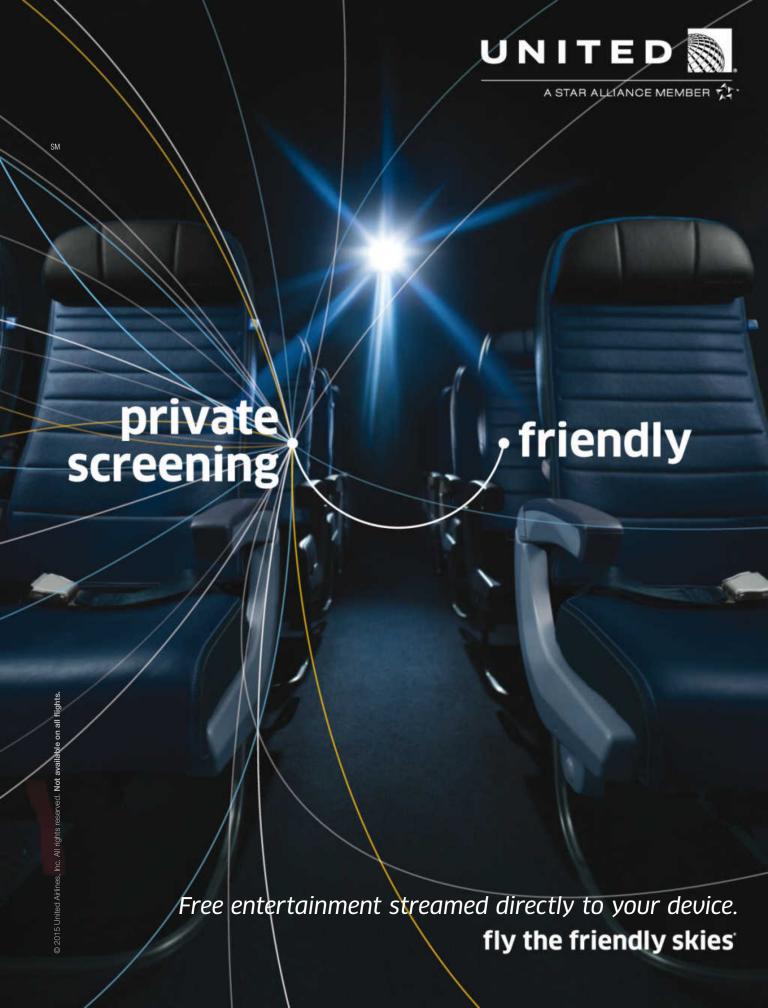
Za'atar Mix equal parts sumac, dried thyme and white sesame seeds. Measure the mixture and add an equal amount of sea salt.

Hot Sauce Blend ½ cup Champagne vinegar, 2 Tbsp. piment d'Espelette and 1½ tsp. sea salt at high speed for 30 seconds. Refrigerate for up to 3 months.

# **Chile-Lime Salt Mix**

1 Tbsp. each of kosher salt and ground chile. Stir in the finely grated zest of 1 lime.





# an unforgettable stay

Blending serenity and understated elegance with exceptional service, Halekulani provides an oasis of tranquility.





Renowned for its legendary location and flawless hospitality, Halekulani is an unforgettable retreat in the heart of Waikiki. With its understated sophistication, idyllic Pacific Ocean views, and unsurpassed standards of service, Halekulani is the premier destination in Hawaii.

# everlasting

Nearly a century ago, this island retreat was an intimate collection of bungalows dotting the shoreline of Waikiki's historic Gray's Beach. Today, with unobstructed views of Diamond Head and open-air design, Halekulani is one of the most celebrated and sought-after destinations in all of Hawaii. From the very beginning, the hotel has provided guests with an incomparable experience of sumptuous serenity.

# renowned

Award-winning chefs create signature dishes from Hawaii's freshest ingredients at each of Halekulani's culinary destinations. Each restaurant celebrates its own distinct style of cuisine, and all offer stunning views of the ocean. La Mer, a Forbes Five Star Award recipient and AAA Five Diamond award winner, is the perfect choice for fine dining. Orchids, which



pairs oceanfront views and superb cuisine, provides a unique sense of taste and place. House Without A Key provides live entertainment and a relaxed ambience.

# memorable

What makes a stay at Halekulani truly unforgettable is the extraordinary service offered by the dedicated staff and its unwavering commitment to providing exceptional guest experiences. Guests of the hotel can partake in memorable activities with programs such as "For You, Everything," which offers (when available) complimentary tickets to local museums, the symphony, or seasonal film festivals. Whether it's the awardwinning cuisine, the healing island traditions at SpaHalekulani, or the rare encounters that leave you transformed, Halekulani promises to live up to its name: "House Benefitting Heaven."

to learn more, visit halekulani.com #halekulanimoment



...others are unforgettable



#HalekulaniMoment

# Where to Drink Beer

WITH PORTLAND, OREGON, AS THEIR EPICENTER, AMERICA'S GENIUS BREWERS ARE OPENING NEW TASTING ROOMS, TAPROOMS AND MASSIVE BEER GARDENS. HERE, EXCITING UPDATES IN THE CRAFT-BEER MOVEMENT.

BY MEGAN KRIGBAUM



# A New Brewery in Oregon Pinot Land

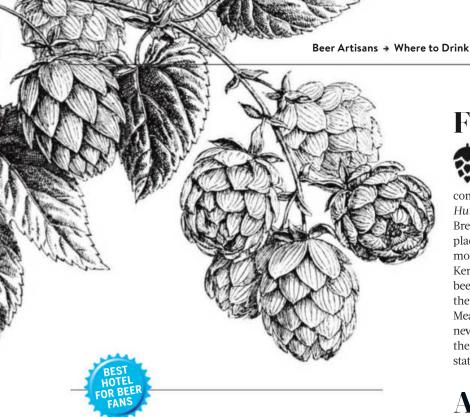
Christian DeBenedetti has immersed himself in all things beer for the past 15 years: traveling to visit breweries around the world, writing books, blogging and home brewing. So when he finally decided to embark on opening his own brewery, he knew exactly what he wanted. In the course of a year, he transformed the beautiful 1912 barn on his parents' hazelnut farm in the Willamette Valley into Wolves & People Farmhouse Brewery. He filled it with barrels from local wineries and whiskey makers, which allow him to create the kinds of beers he loves best: wood-aged, sour and fruited ones. Working with Jordan Keeper, former head brewer at the spectacular Jester King in Austin, DeBenedetti's first release is Sebastian, a saison. He made it with yeast he propagated from a plum tree next to the brewery. "I'm hoping I can create a form of terroir for beer by using yeast from our fruit trees, water from our spring and even some hazelnuts from the property," he says. For now, the tasting room is in the middle of the brewery, among the barrels. Visitors can also sit at picnic tables outside near the orchard trees, and there are plans for a new space that will be very similar to a winery tasting room. Tireless in his devotion to beer, DeBenedetti also has a new book, Beer Bites, out next month. 30203 NE Benjamin Rd., Newberg; wolves andpeople.com.

# IN PRAISE OF PDX

There are more than 80 breweries within Portland's city limits alone. Read on for intel about the best new tasting rooms and a brand-new bar with 99 Oregon brews from all over the beersodden state on tap.

# Loyal Legion

Anyone who questions Oregon's standing as the beer capital of America need only go to this beer bar, which has an astonishing 99 taps of exclusively Oregon-made beer (plus local beer-braised sausages on local pretzel rolls). Many of these beers are from Portland and Bend, Oregon's other brewing mecca, but small producers across the state are represented, like Buoy Beer Co. in Astoria and Pfriem in Hood River. 706 SE Alder St.; loyallegionpdx.com.



### Rise of the Beer Concierge

Hotel Vermont beer concierge Matt Canning has a superpower: He can get his hands on any of the culty, small-batch Vermont beers his guests are hunting for. That's why the new Burlington hotel, with its woodsy-chic rooms and Lake Champlain views, has become the place to stay for beer fanatics. Its restaurant, Juniper, has 10 Vermont beers on draft at all times, but the real draw is Canning, who leads craft-beer tours to breweries across the city—by bike. He also hosts biweekly road trips to farther-flung stops, like Hill Farmstead Brewery and Lost Nation Brewing, a few hours away. Plus, he can steer guests to the restaurants in town with the best beer lists, and has insider intel on who's getting deliveries of The Alchemist's Heady Topper on which days. Doubles from \$229; 41 Cherry St., Burlington, Vermont; hotelvt.com.

# 2

#### **The Commons Brewery**

Mike Wright's tiny brewery outgrew his home garage in Southeast Portland, so this year he moved it up the street to an old tile store. It's quickly become one of the most popular breweries in town. Wright's style is toward lower-alcohol session beers and excellent farmhouse-style ones, with 12 of them on tap in his sunny, window-lined tasting room. 630 SE Belmont St.; commonsbrewery.com.

# 3

#### **Ecliptic Brewing**

Brewer John Harris has been a key figure in the Oregon brewing world for years. The concept for Ecliptic, his new solo project, is to release beers timed to the phases of the Earth's orbit of the sun; this means the hop-forward beers in his brewhouse change with every solstice and equinox. Brewpub chef Michael Molitor is following suit with superseasonal dishes. 825 N. Cook St.; eclipticbrewing.com.

# 4

#### Baerlic Brewing Co.

The trouble with being a prolific home brewer is that it can often be hard to find enough friends to drink all the beer. Ben Parsons and Rik Hall don't have this problem any longer. Their new Hosford-Abernethy neighborhood brewery and taproom has 10 draft lines, all with smallbatch, often one-off experimental brews, like Doug E Fresh (an IPA aged on Douglas fir wood). This means you'll rarely find the same beers from visit to visit. 2235 SE 11th Ave.; baerlicbrewing.com.

# Future of Hops The huge boom in American craft

The huge boom in American craft breweries (there are more than 3,600, with 1,700 more in the works) has led to enormous competition for hops—the flowers from the *Humulus lupulus* vine that give beer its bitterness. Brewers have been forced to buy hops futures, placing orders up to five years in advance for the most popular types. Some ambitious brewers, like Ken Grossman of California's Sierra Nevada, have been planting their own hops fields—not to avoid the shortage but to have more creative freedom. Meanwhile American scientists are working to breed new varieties. Some of the most popular come from the Hop Breeding Company, based in Washington state, which has invented Equinox, Citra and Mosaic.

#### **Artisan Maltsters**

West of the second

For the past 50 years or so, most American brewers have imported malts–germinated, dried and sometimes roasted grains–

from Europe. But recently there's been a revival of the American maltster, working with regionally specific barleys, wheats, ryes and even millet. For now, the movement is just starting, with the most committed breweries, like Dogfish Head and North Carolina's Wicked Weed Brewing, buying small-production American malts only for special brews. But more brewers are getting in the game: Dave McLean, owner of Magnolia Pub & Brewery in San Francisco, is launching what he believes will be the largest craft-malting company in the US.

# Cascade Brewi

# Cascade Brewing Barrel House

For the past five years, Cascade's barrelhouse has been packed with the beer obsessed, all there for brewmaster Ron Gansberg's unique sours-especially his cherry-spiked Kriek, which the brewery taps straight from the barrel. After a huge expansion, due to open in early 2016, the brewery will have space for 2,000 barrels and a new tasting room with a 40-foot bar. 939 SE Belmont St.; cascadebrewingbarrel house.com. >>

# TWO

DESTINATION // OREGON

# FOR THE ROAD

THE BEST WAY TO EXPERIENCE A DESTINATION IS BY ASKING THE LOCALS. TWO PORTLAND, OREGON INSIDERS FROM FOOD & WINE AND TRAVEL + LEISURE HIT THE ROAD AND REVEAL THEIR FAVORITE SPOTS. HEREWITH, A CHEF AND A CREATIVE DIRECTOR EXPLORE GREAT PLACES NEAR THEIR CITY IN THE ALL-NEW FIAT® 500X CROSSOVER. LET THE FUN BEGIN.

GREGORY GOURDET
A BRAVO TOP CHEF CHEFTESTANT
AND THE TRENDSETTING
EXECUTIVE CHEF AT PORTLAND'S
POPULAR PAN-ASIAN
RESTAURANT, DEPARTURE.

THOMAS RYAN A FORMER PROFESSIONAL SOCCER PLAYER AND FOUNDER OF TOMMY BLADES, A UNIQUE AND INSPIRATIONAL CLOTHING LINE.

THE ULTIMATE ROAD TRIP VEHICLE



A THRILLING EXPERIENCE // THE CROWN POINT VISTA OVERLOOKING THE COLUMBIA RIVER GORGE, CORBETT.

# TRAVEL in style

OUR INSIDERS STARTED IN PORTLAND AND MADE THEIR WAY OUTSIDE THE CITY, ENJOYING THE BEST SHOPPING, FOOD, AND VIEWS.





# DRIVE // FIAT° 500X CROSSOVER You'll have fun driving to lots of cool places in THE ALL-NEW FIAT° 500X CROSSOVER. The available all-wheel drive system gives you the freedom to tackle any terrain.













INTERACT //
FIAT® 500X CROSSOVER
The available Uconnect® System
features touch screen technology,
including navigation and
SiriusXM® Satellite Radio.

#### MORE NEW BEER ARTISANS ACROSS THE U.S.

#### **MINNEAPOLIS**

SEPTEMBER 2015

**Surly Brewing Co.** Founder Omar Ansari has opened a massive beer wonderland to match his bold brews. Visitors can try them by a bonfire in the beer garden, with sausage in the beer hall, or paired with chef Jorge Guzman's dishes at Brewer's Table restaurant. 520 Malcolm Ave. SE; surlybrewing.com.





**Stoup Brewing Founded** by scientists, Stoup experiments with hop blends and features them in beers like its Mosaic Pale Ale. Tastings are available in the new beer garden. 1108 NW 52nd St.; stoupbrewing.com.

#### **BROOKLYN**

Other Half Brewing On weekends, there's usually a crowd outside this teeny tasting room, lined up to try Sam Richardson and Matt Monahan's floral, grassy single-hop IPAs and pale ales. 195 Centre St.; otherhalfbrewing.com.



#### PORTLAND, MAINE

brewery, in a downtown Portland warehouse, has a tasting area in the barrel room with picnic tables and an impressive copper bar. Visitors can try 10 rotating taps of the astoundingly balanced farmhouse ales. 49 Washington Ave.; oxbowbeer.com.



#### SAN DIEGO

**Green Flash Cellar 3** A visit to Green Flash has long been compulsory for lovers of hoppy West Coast-style IPAs. Now it has opened a tasting room for Cellar 3, an offshoot devoted to sour and barrel-aged beers. Guests can order housemade charcuterie and jerky and try beers from 30 taps. Lovers of Le Freak (Green Flash's Belgian-style IPA) can sample new versions aged in red-wine barrels with apricots or blueberries. 12260 Crosthwaite Circle, Poway; greenflashbrew.com/cellar3.



# Italy Now

TRAVEL POLL WINNER

Dreamiest destination:

ITALY

THE PAST IS ALWAYS PRESENT IN ITALY: HOTELIERS ARE IMBUING HISTORIC BUILDINGS WITH MODERN STYLE, BLOGGERS AND AUTHORS ARE REVISITING OLD RECIPES AND WINEMAKERS ARE REVIVING ABANDONED TRADITIONS.

BY M. ELIZABETH SHELDON FOOD PHOTOGRAPHS BY CON POULOS





WE BELIEVE

# DINING

ABOARD A SHIP



SHOULD BE A

# JOURNEY

UNTO ITSELF.

It's an epiwrean dream Each night my palate explores uncharted territories from local flavors to continental delicacies, whether its the soffion land kebabs at Tasles yellowtail sashim with galepins by Rober, as Alway-baised actail ragout from the new Modern Cusine Menu - lin in constant delight. I worder what creation the World's Best line will indulge me with next?



THE ALL INCLUSIVE



BEGIN A NEW STORY™





21 years

20 years

Only Crystal Cruises has been voted World's Best more than any other cruise line, hotel or resort in history.

1-888-755-8335

CALL FOR A FREE BROCHURE CRYSTALCRUISES.COM/BROCHURE

EUROPE | NEW-ENGLAND & CANADA | ALASKA | AUSTRALIA & NEW ZEALAND | PANAMA CANAL | SOUTH PACIFIC & ASIA | SOUTH AMERICA | WORLD CRUISE













**G-Rough** Cocreated by a seventh-generation Roman, this new boutique hotel near Piazza Navona is a combination of 17th century and midcentury modern. The place is filled with collectible Italian furniture from the '30s through '50s. No two rooms are alike: One has a claw-foot soaking tub; another has a loft with a fully stocked bar. *Suites from \$472*; *g-rough.it.* 



CasaCau Ideal for pretending you have your own pied-à-terre, these five luxurious apartments include a pastel-colored suite with a reproduction of an ancient garden fresco, and an industrial one with a cement dining room table. CasaCau staff is on call for whatever you might need: fresh local ingredients to cook in the state-of-the-art kitchenettes, say, or a packed lunch for the road. Apartments from \$299; casacau.com.

**D.O.M.** The stark stone interiors of this former monastery have cozy touches: overflowing bookshelves, candles in every corner and, in the dining room, a woodburning fireplace. The small rooftop lounge offers some of Rome's best craft cocktails and a rare view of Via Giulia, one of the city's most beautiful and historic streets. *Doubles from* \$242; *domhotelroma.com.* 

# HOME OF CX TURKISH COFFEE

#### TURKISH COFFEE

A ritual of precision, unique tools, bold flavor and fortunetelling... All rooted in a culture of the warmest hospitality. No wonder why UNESCO has placed Turkish coffee is on its List of Intangible Cultural Heritage of Humanity. Discover Turkey, home of Turkish coffee. Be our guest!

#HomeOf

goturkey.com TURKISH

# What to Cook: Rachel Roddy

The Rachel Eats blogger has a new book, Five Quarters, out next year. It's a love letter to Testaccio, a working-class Roman neighborhood that was once home to the city's stockyards.



#### **Buffalo Mozzarella** with Neat and Messy **Roasted Tomatoes**

Active 20 min; Total 3 hr 30 min Serves 6 to 8

This is one of Roddy's favorite simple dishes to make in the heat of August, when Testaccio's residents "rouse only for meals."

- 2 lbs. cherry tomatoes, halved
- 2 lbs. cherry tomatoes on the vine
  - Salt and pepper
- 1/4 cup extra-virgin olive oil Two 8-oz, balls of buffalo mozzarella cheese, sliced Crusty bread, for serving



1. Preheat the oven to 300°. Arrange the halved cherry tomatoes cut side up on a parchment paper-lined baking sheet. Roast for 2 to 2½ hours, until the tomatoes are shriveled and half-dried. Remove from the oven.

2. Increase the oven temperature to 350°. Arrange the cherry tomatoes on the vine on a parchment paper-lined baking

sheet. Season with salt and drizzle with the olive oil. Roast for about 1 hour, until the tomatoes soften and start to split open. Using a spatula, carefully transfer the tomatoes to a large platter. Arrange the dried tomatoes on the platter along with the mozzarella. Season with pepper and serve with crusty bread.

WINE Zingy, juicy Sicilian white: 2014 Rapitalà Grillo.

"An hour in the oven vields rich and roasted tomato chaos, which can be stirred into pasta or squashed onto toast."

-RACHEL RODDY





#### A DESTINATION LIKE NO OTHER

Inspired by the villages of Europe, the AAA Five Diamond Bellagio overlooks a Mediterranean-blue lake in which fountains perform a magnificent ballet. The resort's elegantly appointed accommodations pair modern conveniences with the warmth of home, featuring sweeping vistas of the resort's lake, surrounding mountains and Las Vegas skyline.

Bellagio's restaurants run the gamut from gourmet AAA Five Diamond Awardwinning to light, casual fare. This epicurean epicenter features the restaurant Picasso, who has been awarded with two Michelin stars, the AAA Five Diamond Award and was the winner of the James Beard Award. Another Bellagio restaurant, Le Cirque, is also the recipient of the AAA Five Diamond Award. Bellagio is the home to four James Beard Award-winning chefs, including Nevada's first James Beard Award recipient, Julian Serrano.

#### BELLAGIO IS DELIGHTED TO ANNOUNCE ITS NEWEST CULINARY MASTERPIECE—**LAGO**

Tour the bolder side of Italy with innovative small plates at Lago by Julian Serrano. James Beard Award-winning Chef Serrano sets the evening in motion with his stunning interpretations of Italian, each packed with distinct and unmatched flavors. The fountainside atmosphere encourages sharing—both plates and stories.

At Lago, you'll find wine pairings from a selection of 750 distinct wines and expertly crafted cocktails made with Bellagio hand-selected spirits certain to delight any palate. See taste and socialize at Lago. Offering lunch and dinner daily.

Enjoy this Lago cocktail from Ricardo Murcia, Master Mixologist and the architect behind the exclusive collection of cocktails at Bellagio.

Cucumber Mist

1½ oz. Grey Goose® La Poire

¾ oz. Pallini Limoncello Liqueur

1 oz. Blood Orange Puree

1/4 oz. Madagascar Vanilla Syrup

½ oz. Fresh Lime Juice Cucumber Soda Cucumber Slice Blueberries

## Preparation

Pour the ingredients into a cocktail shaker with ice cubes. Shake well. Strain into a chilled White Wine Glass. Add Cucumber soda. Garnish with cucumber slice and blueberries.

#### Top of the food chain. And wine chain.

A seat at our table promises refined flavors and unmatched detail.

At Lago by Julian Serrano, you'll find cocktails expertly crafted with Bellagio hand-selected spirits and pairings from our selection of 750 distinct wines. Dining and wine in exquisite symmetry.

All the splendor. All Bellagio.









# BIG, BOLD, COMPLEX AND THE FLAVORFUL RESULT OF A GOOD SEAR.



Maker's 46® begins as fully matured Maker's Mark.® Then we pour it into barrels containing seared French oak staves. Searing the staves caramelizes the sugars in the wood, intensifying and emboldening the flavors of oak,

46.

vanilla, caramel and spice. Finally, we finish Maker's 46<sup>®</sup> only during winter – when bourbon matures more slowly – to get the balance just right. In honor of our unique seared French oak – "bon appétit."

THE BOLD SIDE OF MAKER'S™

#### Cherry Jam-and-Ricotta Tart

Active **45 min;** Total **2 hr 30 min plus overnight chilling** Serves **8** 

Roddy picks her own cherries warm from a friend's tree to make jam for this tart.

21/4 cups all-purpose flour

- 10 Tbsp. cold unsalted butter, cubed, plus more for greasing
- 3/4 cup superfine sugar

- 1 tsp. finely grated lemon zest
  - Pinch of kosher salt
- 4 large eggs plus 1 large egg yolk
- 1 lb. fresh ricotta cheese (2 cups)

One 13-oz. jar cherry or sour cherry jam (11/4 cups)

Whipped cream, for serving

1. In a medium bowl, combine the flour and cubed butter. Using your fingertips, rub the butter into the flour until the mixture resembles fine breadcrumbs. Stir in 1/2 cup of the sugar, the lemon zest and salt. In a small bowl, beat 2 of the eggs; add to the flour mixture and stir with a wooden spoon until a dough starts to come together. Knead with your hands just until a dough forms. Divide the dough into a one-third piece and a two-thirds piece; pat each piece into a 1-inch-thick disk and wrap in plastic. Refrigerate for at least 1 hour or overnight.

- 2. Preheat the oven to 350°. Lightly butter a 9-inch fluted tart pan. In a small bowl, whisk the ricotta with 1 egg, the egg yolk and the remaining ¼ cup of sugar until blended.
- **3.** On a lightly floured surface, using a lightly floured rolling pin, roll out the larger piece of dough to a 12-inch round about ½ inch thick. Ease the dough into the prepared tart pan and trim off the excess; prick the bottom of the dough all over with a fork. Spread the jam in an even layer over the bottom of the tart and spread the ricotta mixture evenly on top of the jam.
- **4.** Roll out the remaining piece of dough to a 10-inch round. Using a sharp knife, cut the pastry into strips of different widths and arrange on top of the ricotta, leaving space between the strips and pressing them to adhere to the rim of the pan.
- **5.** In a small bowl, beat the remaining egg and brush onto the pastry strips. Bake the tart in the center of the oven for about 50 minutes, until the crust is golden and the filling is set. Transfer to a rack and let cool to room temperature. Cover and refrigerate overnight. Serve chilled, with whipped cream.

**MAKE AHEAD** The tart can be refrigerated for 2 days.

"Romans are masters at using 'the fifth quarter,' things that are usually discarded—like ricotta, a byproduct of making pecorino cheese."

RACHEL RODDY





# What to Cook: Katie & Giancarlo Caldesi

The Caldesis, owners of an Italophile cooking school in England, offer "cover versions" of classics in their new book, *Rome*.



#### Chicken in an Herb Garden

Active **30 min**Total **3 hr 30 min**; Serves **4** 

For this chicken dish, Katie Caldesi uses copious amounts of herbs—a cooking style that goes back to ancient Rome.

- 4 skinless, boneless chicken breasts (2 lbs.), pounded ¼ inch thick Salt and pepper
- 21/2 cups white wine vinegar
  - 1 cup extra-virgin olive oil

- 1 cup finely chopped mixed herbs, such as parsley, tarragon, basil, thyme, rosemary, sage and mint Crusty bread, for serving
- 1. Season the chicken breasts with salt and pepper. Tightly roll them up lengthwise and secure with toothpicks at 1-inch intervals.
- 2. In a large saucepan, combine the vinegar, ¾ cup of water and a pinch of salt and bring to a gentle simmer. Add the chicken and cook over low heat until just white throughout, 10 to 12 minutes. Transfer the chicken

to a work surface and let cool slightly. Discard the toothpicks. Slice the chicken crosswise into 1-inch-thick rounds.

**3.** In a large bowl, whisk the olive oil with the mixed herbs and season with salt and pepper. Add the chicken, turning to coat evenly in the herb oil. Let cool to room temperature, about 30 minutes. Cover and refrigerate for at least 2 hours or overnight. Bring to room temperature and serve with crusty bread.

**WINE** Lively, zesty Vermentino: 2014 Aia Vecchia.









# Set your course for sublime.

Make your next voyage truly legendary aboard a majestic Cunard Queen. Relax in the rich décor of your suite and enjoy the delicious cuisine and refined atmosphere of the distinctive restaurants on board. It's your turn to live the legend.

- Experience the elegance of grand British traditions, perfected over the past 175 years
- Celebrate on board, where every day is your own, and every evening is a night out on the town
- Enjoy the variety and sophistication of entertainment that only a true ocean liner can offer
- Discover the difference between dinner and dining, with our signature White Star Service™ and your dedicated server and table
- Partake in the award-winning Cunard Insights® programme, where celebrities and experts share their knowledge













# YOUR PLATE IS WAITING...

Paradise is served at any one of the Cayman Islands' 200+ restaurants ranging from fine dining to beachside grills. For a perfect bite of all there is to taste in the Culinary Capital of the Caribbean, join us for one of these upcoming events, like Cayman Cookout, a medley of tastings and demonstrations.

## CAYMAN BRAC BASH & COOK OFF

September 25-27, 2015

If fun and tasty local cuisine is what you crave, head to Cayman Brac for a fest to feed the whole family.

#### **RESTAURANT MONTH**

October 1-31, 2015

Diners will savour special prix-fixe menus at participating restaurants.

#### **CAYMAN COOKOUT**

January 14-17, 2016

Host Eric Ripert joins celebrated chefs and sommeliers to please the palates of gourmands from the globe over.

The epicurean excitement begins at www.culinarycapital.com





#### "Roman cooking is in-your-face poor man's cooking that hasn't changed for years. It is gutsy, no-frills cooking with an almost aggressive punch of flavor."

-KATIE AND GIANCARLO CALDESI

#### Sea Bass with Prosciutto and Sage

PAGE 54

Total **20 min:** Serves **4** 

10ta **20 11111,** 001 105 -

Four 6-oz. skin-on sea bass fillets Kosher salt and pepper

- 4 thin slices of prosciutto (2 oz.)
- 4 large sage leaves
- 1/2 cup all-purpose flour
- 2 Tbsp. extra-virgin olive oil
- 1/4 cup dry white wine
- 3 Tbsp. unsalted butter
- 1. Season the fish with salt and pepper. Arrange 1 slice of prosciutto and 1 sage leaf on the flesh side of each fillet; secure with toothpicks.
- **2.** In a medium bowl, stir the flour with ¼ teaspoon each of salt and pepper.
- **3.** In a large nonstick skillet, heat the olive oil. Dredge the fish in the flour mixture, shaking off the excess. Add the fish to the skillet, prosciutto side down, and cook over moderate heat until golden, about 3 minutes. Flip the fish and cook until golden and just opaque throughout, 3 to 4 minutes longer. Transfer the fish to plates and remove the toothpicks.
- **4.** Add the wine to the skillet and cook until reduced by half, 1 to 2 minutes. Whisk in the butter and season with salt and pepper. Spoon the sauce over the fish and serve warm. —*Katie Caldesi*

**WINE** Floral, medium-bodied Piedmontese white: 2014 Bruno Giacosa Arneis.

#### **Baked Semolina Gnocchi**

Active 20 min; Total 1 hr 45 min; Serves 6

- 6 cups whole milk
- 1 tsp. kosher salt
- 2 cups fine semolina (12 oz.), sifted (see Note)
- 1 stick salted butter, cut into tablespoons, plus more for greasing
- 1½ cups freshly grated Parmigiano-Reggiano cheese (about 5 oz.)
- 2 large egg yolks
- 1. Line a baking sheet with parchment paper. In a large saucepan, whisk the milk with the salt and bring just to a boil. While whisking constantly, slowly add the semolina in a steady stream until smooth. Cook over moderate heat, whisking constantly, until slightly thickened. 1 to 2 minutes.
- 2. Remove the pan from the heat and whisk in 6 tablespoons of the butter until incorporated. Add 1 cup of the cheese and the egg yolks and stir with a wooden spoon until well blended. Scrape the semolina mixture onto the prepared baking sheet and spread in an even layer about ¾ inch thick. Refrigerate until completely cooled, about 1 hour.
- **3.** Preheat the oven to 350°. Butter a 2½- to 3-quart baking dish.
- **4.** Using a 2½-inch round cookie cutter or wineglass, cut the semolina dough into rounds as close together as possible. Reserve the scraps for another use. Arrange the rounds in the prepared dish, overlapping them slightly. Cube the remaining 2 tablespoons of butter and scatter over the top. Sprinkle the remaining ½ cup of cheese over the gnocchi and bake for about 30 minutes, until they are golden brown and hot throughout. Serve warm. —KC

**NOTE** Fine semolina (semolina flour) is available at specialty stores and from amazon.com.

**MAKE AHEAD** The unbaked gnocchi can be assembled, covered and refrigerated overnight.



FOOD&WINE



PRESENT



# CAYMAN COOKOUT

HOSTED BY ERIC RIPERT

JAN. 14-17, 2016
TICKETS GO ON SALE OCT 1ST
CAYMANCOOKOUT.COM

# EAT. DRINK. RELAX. REPEAT.

THE PERFECT RECIPE FOR AN AMAZING VACATION.

Garnish your getaway with world-famous chefs in the Culinary Capital of the Caribbean.



José Andrés



Florian Bellanger E



Anthony Bourdain



Tom Colicchio



Dean Fearing



Cindy Hutson



Hubert Keller



Ludovic Lefebvre



Dean

Michael











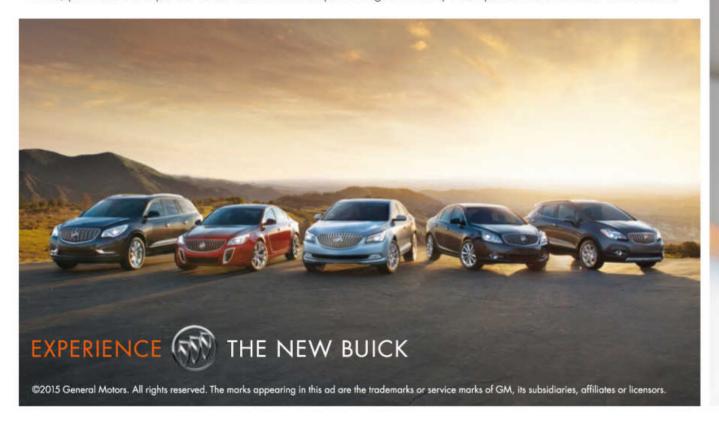


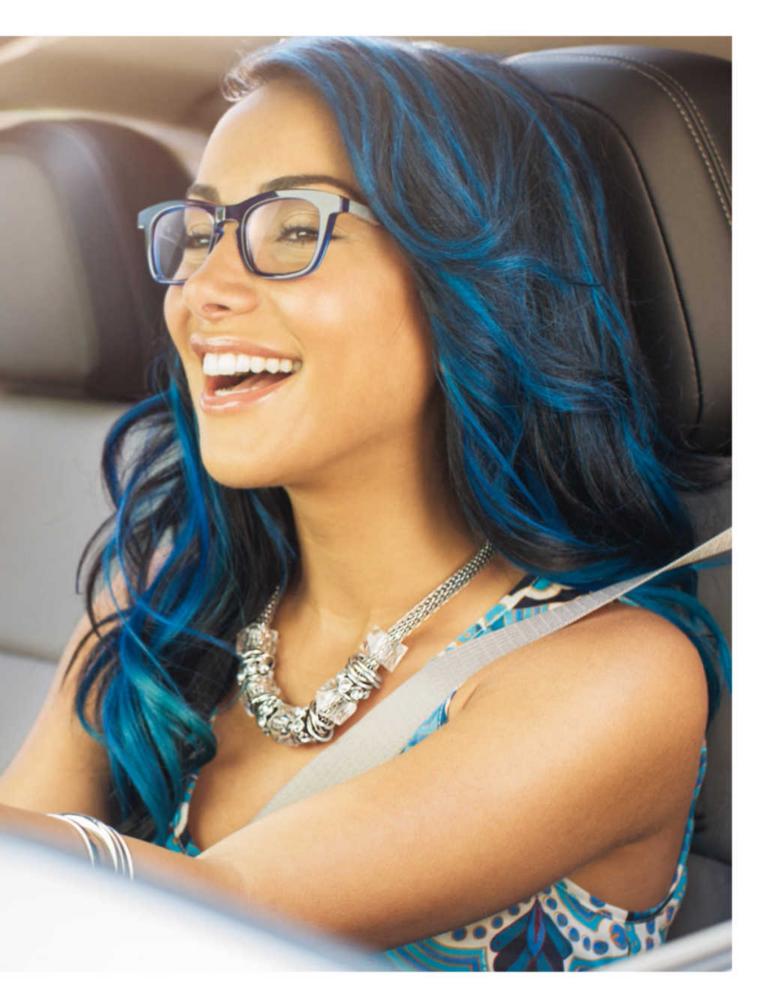




# YES, THERE ARE STILL PEOPLE WITH BLUE HAIR WHO DRIVE A BUICK.

Introducing Buick Encore. One of five fresh expectation-shattering luxury models from Buick. When you experience the new Buick, you'll see we're perfect for so much more than just driving to the Early Bird Special. Discover more at buick.com.





The blogger behind Parla Food highlights Roman dishes ideal for using up excess summer produce. Her first cookbook is due out next year.



# Spaghetti with Fresh Zucchini Pesto

Total 50 min; Serves 6

- 3/4 cup blanched almonds (41/2 oz.)
- 1/2 cup extra-virgin olive oil
- 1 garlic clove, thinly sliced Pinch of crushed red pepper
- 3 medium zucchini (1½ lbs.), half of 1 zucchini cut into matchsticks and the remainder chopped into ½-inch pieces

Salt and black pepper

- 1 lb. spaghetti
- 2 tsp. finely grated lemon zest
- 1½ cups freshly grated Pecorino Romano (4 oz.), plus more for serving
- 1/2 cup chopped mint, plus more for garnish
- 1. Preheat the oven to 375°. Spread the almonds on a baking sheet and toast for about 8 minutes, until golden. Let cool, then coarsely chop. Reserve ¼ cup for garnish.
- 2. In a large skillet, heat 2 tablespoons of the oil. Add the garlic and crushed red pepper and cook over moderate heat, stirring, until fragrant, 1 minute. Add the chopped zucchini, season with salt and pepper and cook, stirring occasionally, until lightly golden, about 10 minutes. Scrape the zucchini into a food processor and add the remaining ½ cup of chopped almonds; pulse to combine. With the machine on, slowly add the remaining 6 tablespoons of oil until combined but still slightly chunky. Season the pesto with salt and pepper.
- 3. In a pot of salted boiling water, cook the spaghetti until al dente. Reserve 1 cup of the pasta water, then drain. Off the heat, return the pasta to the hot pot and add the reserved pasta water, the pesto, zucchini matchsticks, lemon zest, 1½ cups of cheese and ½ cup of mint. Stir until well

combined and saucy. Transfer the pasta to bowls. Garnish with mint and the reserved almonds. Serve, passing cheese at the table.

**WINE** Fragrant, tart, applescented northern Italian white: 2014 Tiefenbrunner Pinot Bianco.

#### Sirloin Strips with Arugula and Tomatoes

Active **25 min;** Total **1 hr 30 min** Serves **6** 

- 2 lbs. beef eye of round in 1 piece, frozen for 30 minutes
  - Kosher salt
- 1/4 cup extra-virgin olive oil
- 1 garlic clove, crushed
- 1 lb. cherry tomatoes, halved
- 2 Tbsp. balsamic vinegar
- 4 oz. arugula (4 cups)
  Shaved Grana Padano cheese, for garnish
- 1. Using a very sharp knife, thinly slice the beef ½ inch thick, then cut into ¾-inch-thick strips. In a medium bowl, toss the meat with ½ teaspoon of salt to coat. Let stand at room temperature for 30 minutes.
- **2.** In a large skillet, heat 2 table-spoons of the oil. Add the garlic; cook over moderate heat, stirring, for 1 minute. Add the tomatoes and cook, stirring occasionally, until they soften and start to split open, about 3 minutes. Transfer to a medium bowl. Wipe out the skillet.
- **3.** In the same skillet, heat the remaining 2 tablespoons of olive oil. Add the beef strips and cook over high heat, stirring occasionally, until browned in spots, about 1 minute. Stir in the vinegar and cook until no trace of pink remains, about 2 minutes longer. Transfer the meat and any juices to shallow bowls and top with the tomatoes and arugula. Garnish with cheese shavings and serve.

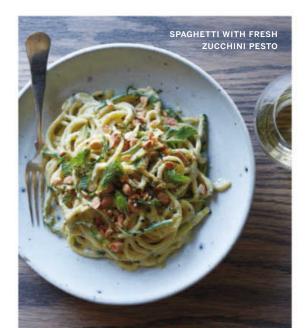
**WINE** Spicy, dark-fruited southern Italian red: 2012 Terredora Di Paolo Aglianico.

#### **Arborio Rice Salad**

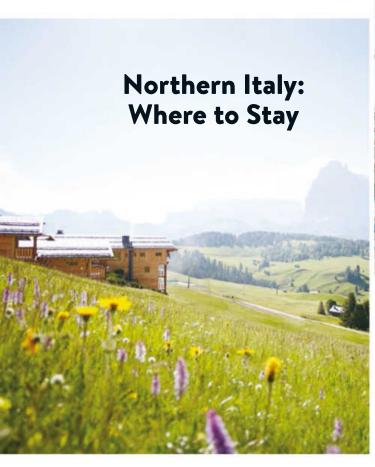
Active **45 min;** Total **1 hr** Serves **6** 

- 1½ cups arborio rice, rinsed and drained
- 1 cup fresh or thawed frozen peas (5 oz.)
- 3 large eggs
- 5 oz. scamorza or smoked mozzarella cheese, cut into ½-inch pieces (1 cup)
- 5 oz. mortadella, cut into ½-inch pieces (1 cup)
- 4 oz. cherry tomatoes, quartered (3/4 cup)
- 1 Tbsp. chopped capers
  - One 5-oz. can goodquality oil-packed tuna, drained and flaked
- 4 drained canned or thawed frozen artichoke hearts, thinly sliced lengthwise
- ½ cup chopped pitted kalamata olives (4 oz.)
- 1/3 cup chopped celery leaves
- 1/3 cup chopped basil
- 6 Tbsp. extra-virgin olive oil
- ¹¼ cup fresh lemon juice Kosher salt and pepper
- 1. Cook the rice in a large saucepan of salted boiling water until al dente, about 18 minutes. Add the peas and cook for 1 minute, then drain. Rinse the rice and peas under cold water to stop the cooking. Drain very well and transfer to a large bowl.
- 2. Meanwhile, in a small saucepan, cover the eggs with water and bring to a boil. Remove from the heat, cover and let stand for 10 minutes. Drain, then cool the eggs under running water. Peel and quarter the eggs.
- **3.** Add all of the remaining ingredients, except the eggs, to the rice in the bowl and mix well. Garnish the salad with the eggs, season with salt and pepper and serve.

**WINE** Peach-scented, medium-bodied Tuscan white: 2013 Bibi Graetz Casamatta Bianco.







#### The Dolomites

#### Adler Mountain Lodge

These 12 chalets and 18 suites in the Alpine town of South Tyrol upgrade the mountainhut experience without losing the rustic vibe. The minimalist design, inspired by a safari lodge that the owners visited on a trip to Namibia, is a blend of camp style and classic chalet. The unobstructed mountain views are most magical from the sauna's panoramic windows. Suites from \$224 (with a three-night minimum); adler-lodge.com.

#### **Lake Como**

**Filario** This former factory with an infinity pool overlooking Lake Como feels like the hangout of a stylish Bond villain. In fact, it is a newly opened family-owned boutique hotel in the quiet little town of Lezzeno. Guests can relax, or wander into the kitchen and request an impromptu cooking lesson, or take a private wooden water taxi to explore nearby towns. Doubles from \$290; filario.it.



#### Milan

#### **Excelsior Hotel Gallia**

A monument to Milan's importance in the world of contemporary design, the Excelsior (part of the Luxury Collection) is an impressive remodeling of a 1930s Art Deco hotel. In the imposing new glass wing, the public spaces are filled with museum-quality design objects complete with descriptions. Guest perks include a chauffeur-driven Maserati, Italy's first Shiseido spa and private cooking classes in the wine cellar. Doubles from \$996; excelsiorhotelgallia.com.

#### **Mandarin Oriental With**

only 104 rooms spread throughout four historic buildings, this property has a sedate feel during the day. But at night, the place comes to life: Mixologists and a DJ take over the courtyard and bar. Doubles from \$776; mandarinoriental.com.

#### Venice

JW Marriott This resort is a glamorous reinvention of Isola delle Rose, a small, man-made island in the Venetian Lagoon that was once the site of multiple 19th-century hospitals. Guests can watch the sunset from the modern Italian restaurant on one of the rooftops, sleep overlooking an olive grove or take classes in the professionally outfitted cooking school. Doubles from \$437; marriott.com.

#### St. Regis San Clemente Palace

St. Regis has returned this sleepy hotel in an old monastery to its former status as a celebrity hot spot. Even if you don't spend the night in a room with a view of the incredible gardens, take a boat over from Venice for the day to lounge in one of the pool cabanas or have lunch at the famous seafood restaurant, Acquarello. Doubles from \$466; stregis venice.com.



The largest suites on European waters.

An onboard concierge to customize each guest's cruise.

The most modern river cruise fleet.

More travel awards than any other river cruise line.

The World's Leading River Cruise Line... By Far®

Visit *vrc.com*, see your Travel Agent or call 1-888-307-6793.









# **Tuscany: Where to Stay**

#### Montalcino

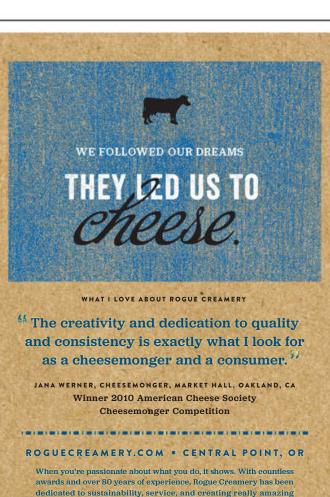
#### Castiglion del Bosco

The Tuscan complex in medieval Borgo includes a cooking school where guests can learn to make wood-fired pizza, a golf course and a winery. Visitors during harvest season can help pick grapes or create meals sourced from the on-site garden. Suites from \$565; rosewoodhotels.com.

#### **Florence**

#### Portrait Firenze The

hotel, steps from the Ponte Vecchio bridge, is owned by the Ferragamo family. Designer Michele Bönan filled each of the 37 rooms with mirrors and cashmere throws. The staff can arrange a private dinner in the sculpture wing of the Galleria dell'Accademia, home of Michelangelo's David. Suites from \$388; lungarnocollection.com.



handmade cheese.



## **Tuscany: What to Drink**

BY MEGAN KRIGBAUM

OR THE PAST 600 YEARS, winemakers in Tuscany's Chianti Classico have been trying to figure out the best way to deal with Sangiovese, their signature grape. In its purest state, Sangiovese produces wines that are light red in color, assertively tannic and intensely acidic. At its best, Chianti Classico is lithe and elegant while also being memorably present and structured. It's some of the greatest wine to pair with food.

But for the past 30 years, that's not what a large portion of the drinking public-Americans especially-wanted. Bigger, richer, denser wines were in style, and in response, many winemakers transformed their Chianti Classico into something it was never meant to be. Producers started planting and blending in up to 20 percent (the legal maximum) international grape varieties, like Cabernet Sauvignon and Merlot, to bulk up the Sangiovese, give it more color, and temper its acidity and tannins. The result: wines that were truly anonymous. As Michele Braganti of Monteraponi told me, "Sangiovese is a very delicate grape, and the wine is very delicate; Merlot and Cabernet can often cover that up."

For producers who were loval to Sangiovese as the true grape of Chianti Classico, this perceived dumbing-down of the wine made them question their association with the Chianti Classico region. Several

"The demand for bigger, richer wines turned **Chianti Classico** into something it was never meant to be."

producers, including Montevertine, chose to leave the regional designation off their labels altogether.

Finally, however, many winemakers are reclaiming the traditional Chianti Classico they love: wines made from Sangiovese; wines that speak of the region rather than an international style. Not only are the wines getting better and more interesting, but the producers are also expanding on the things they're most philosophically

65

invested in: farming in a conscientious way to get stunning, world-class fruit; doing clonal research (there are more than 70 different varieties of Sangiovese); seeking out the greatest terroirs in their region; and working to give Chianti Classico the attention it deserves.

The movement is encouraging some winemakers to research Sangiovese's deepest Chianti Classico roots, which could date all the way back to the Etruscan era, some 2,500 years ago. Emanuela Stucchi Prinetti of Badia a Coltibuono told me that in the course of excavating an ancient Etruscan site that lies below her vineyards, geologists uncovered a bucket they believe contains grape seeds. She's now working with scientists to map the seeds' DNA.

Another producer, Sebastiano Cossia Castiglioni of Querciabella, has purchased property in six different areas of Chianti with hopes of making six different single-vineyard wines from the region. That we someday soon could come to know the wines as not only distinctly Sangiovese but also distinctly and importantly Chianti Classico is very exciting indeed.

## egg tested



# **MOTHER** NATURE approved.

Good for you. Good for the planet, GreenGourmet® Cookware from Cuisinart combines the performance you expect with the ecofriendly features you want! The exclusive ceramica nonstick cooking surface is free of petroleum; that means there is no PTFE or PFOA present. Our stay-cool handles are crafted of 70% recycled stainless steel and are really cool to the touch. Treat your food and the planet right -Mother Nature will approve!



Our packaging is 100% recycled and printed with soy ink.



www.cuisinart.com www.facebook.com/cuisinart

Bed Bath & Beyond • Macy's Chefs • Amazon

Follow us @Cuisinart









FOLLOW US @FOODANDWINE



# Marriott International Lifestyle Collection

Who knew Marriott—the granddaddy of hotels—could be so hip and cutting-edge? Who'd imagine high-end urban design, buzz-worthy events and millennial-style accoutrements (read tech-enhanced services and completely connected environments) in Marriotts across the world? We would. Marriott International's Lifestyle Collection offers something unexpected for every traveler—no matter who you are, where you've been or where you're headed.



#### ◆ AC Hotels by Marriott

#### Spanish Roots. European Soul. Global Mindset.

Whether it's the artful pour of a perfectly made cocktail or the edited styling of our European-inspired space, AC Hotels invites you to visit a world that's timelessly modern at an unusually smart value. From our sleek design style to our European breakfast menu, AC Hotels is designed for global travelers seeking a cosmopolitan experience. You'll appreciate getting everything you need, without paying for things that you don't. AC-HOTELS.com



#### ◀ Renaissance Hotels

#### Discover Unexpected Experiences with Every Stay.

Renaissance Hotels believes that if you spend your life traveling for work, you should discover the world as you go. That's why each of its 160 hotels in 40 countries is unique in design but similar in its mission to help guests discover unexpected experiences with every stay.

Whether it's listening to live music in the lobbies, taking in a neighborhood popup art exhibit or simply enjoying handcrafted cocktails and locally inspired foods, Renaissance makes sure you leave with a discovery experience to write home about. RenHotels.com





## Autograph Collection Hotels Exactly Like Nothing Flee

#### Exactly Like Nothing Else.

Each Autograph Collection hotel has been hand-selected for its true originality and rich character. The Collection offers a dazzling array of beautiful and iconic properties ranging from a 15-room hunting lodge in the mountains of Colorado to European palaces and a 3,000-room luxury high-rise on the Las Vegas Strip. With nearly 100 hotels around the world, Autograph Collection Hotels appeals to those who pursue a life that's exactly like nothing else. AutographHotels.com

#### ▲ Moxy Hotels

#### Uncompromising Style. Irresistible Price.

Moxy Hotels is infusing a whole lotta fab into the dreary world of drab economy hotels because we believe budget can be beautiful and are dedicated to surprising you with uncompromising style at an irresistible price.

Moxy splurges on modern residential design, furiously fast Wi-Fi, a fun living room where things are always happening. With its playful attitude, Moxy Hotels feels just like home—but with a bartender. Get caught in the act #atthemoxy. MoxyHotels.com













THE CENTRAL COAST IS CALIFORNIA'S NEXT GREAT WINE DESTINATION. TAKE THE F&W TOUR.

BY MEGAN KRIGBAUM

"The Santa Cruz Mountains have been flying a little under the radar, making it possible for young wineries like ours to find interesting vineyards."

ALEX KRAUSE, BIRICHINO WINES

Monterey

Carmel Valley

San Luis Obispo

# 1

#### FROM SANTA CRUZ TO CARMEL VALLEY

#### **EAT**

#### **Restaurant 1833**

This adobe building, originally constructed in 1833, is now the place to eat applewoodsmoked sturgeon with chicken-skin crumble and other comforting, playful dishes from F&W Best New Chef 2011 Jason Franey. Bernabe de Luna's wine list offers dozens of local choices (Pisoni Estate, Pelerin) as well as wines from some of the best producers in Europe. 500 Hartnell St., Monterey; restaurant1833.com.

#### Aubergine

F&W Best New Chef 2013 Justin Cogley is an obsessive forager, as evidenced by his new eight-course tasting menu. Genius combinations, like abalone with fermented lettuces, are brilliantly presented on handcrafted plates tailor-made for each dish. Sommelier Nathaniel Muñoz matches Cogley's delicate flavors with grower Champagnes (Egly-Ouriet, Marie Courtin) and premier cru Burgundy. Monte Verde St. and 7th Ave., Carmel-by-the-Sea; auberginecarmel.com.

#### Il Grillo

Emanuele and Anna Bartolini opened this new casual spot a block from their excellent La Balena. This small place is open for pastries in the morning, cheese and salumi (some made in-house, some in Italy) at lunch, and chef Brad Briske's fantastic crudos and handmade pastas in the evening. Mission St. between 4th Ave. and 5th Ave., Carmelby-the-Sea; ilgrillocarmel.com.

#### **DRINK**

#### Soif Wine Bar & Merchants

This Santa Cruz bar has quietly become the unofficial tasting room for many of the area's new, exciting little producers—Birichino, Le P'tit Paysan, Trail Marker, Rhys and Roar. 105 Walnut Ave., Santa Cruz; soifwine.com.



Pacific Grove

Carmel-by-the-Sea

#### Jeninni Kitchen & Wine Bar

Veteran sommelier Thamin Saleh has filled his wine list with European favorites, as well as wines he's making himself with local fruit. Chef Jeffrey Weiss, a José Andrés disciple, creates matches inspired by the Mediterranean rim. 542 Lighthouse Ave., Pacific Grove; jeninni.com.

#### **STAY**

#### **Carmel Valley Ranch**

Newly renovated with 30 additional treetop suites, this property gives guests myriad reasons to leave their rooms. Sommelier Dave Eriksen leads classes on tasting wine like an expert; the resident farmer gives ranch tours that include

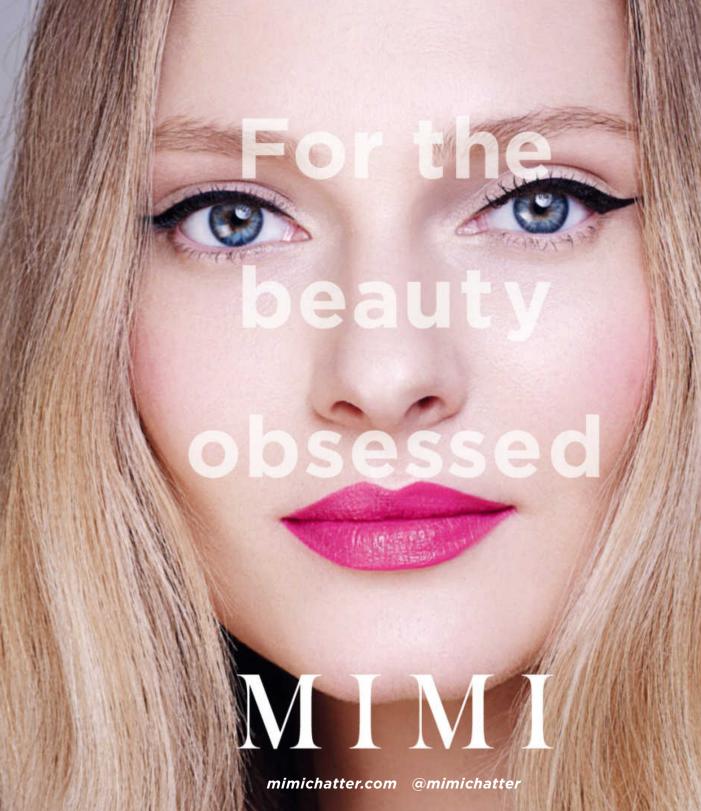
a stop at the chicken coop; and the outdoor spa is in the middle of a Pinot Noir vineyard. Doubles from \$455; 1 Old Ranch Rd., Carmel Valley; carmelvalleyranch.com.

Carmel Valley Ranch

#### **Bernardus Lodge**

This winery resort surrounded by 28 acres of vineyards and lavender fields has just undergone a massive renovation. Many rooms now have garden patios, the new spa hosts yoga classes in the moonlight, and its new restaurant, Lucia, has an epic heated outdoor terrace where guests can pair dishes like smoked duck stew with Bernardus's own Pinot Noir. Doubles from \$515; 415 W. Carmel Valley Rd., Carmel Valley; bernarduslodge.com.

CLOCKWISE FROM TOP LEFT: ERIN KUNKEL (2); MIRABEL



Beauty. Now streaming 24/7.

News, tips, reviews and exclusives from top industry editors and bloggers. Join MIMI and join something beautiful!

From the publishers of TimeInc.

Copyright ©2015 Time Inc.

101

Arroyo

Grande

#### FROM PASO ROBLES TO LOS ALAMOS

#### **EAT**

#### **Ember Restaurant**

Brian Collins attained superhero status for his pizzas at Full of Life Flatbreads in Los Alamos. So when he left to open Ember in his hometown. Arroyo Grande, fans followed. While he's still making pizza, he's also using his open-air grill and wood-fired oven for dishes like lamb chops with blistered cherry tomato salsa and crispy Monterey Bay squid. The local focus extends to the bar, where 18 taps pour beer from nearby breweries. 1200 E. Grand Ave., Arroyo Grande; emberwoodfire.com.

#### **Bob's Well Bread**

Bob Oswaks left a career as an executive at Sony Pictures Television to open this bakery in a vintage automobile service station. People drive up from L.A. for his naturally fermented miche, Provencal olive bread and five-seed multigrain, 550 Bell St., Los Alamos: bobswellbread.com.

#### **Bell Street Farm**

This restaurant and market in a former bank building is a go-to for picnic necessities like smashed potato and pancetta salad, rotisserie chicken and pork sandwiches. It also offers tastings of local Santa Ynez Valley wines. 406 Bell St., Los Alamos; bellstreetfarm.com.

#### **DRINK**

#### **Field Recordings**

An old industrial area of Paso Robles has evolved into Tin City, where the corrugated metal buildings are now home to a brewery, a distillery and 14 wineries. One winery, Field Recordings, has a new tasting room for the wines

Andrew Jones makes from some of the Central Coast's oldest vineyards. Jones is now selling his delicious Fiction Red, a Zinfandel blend, in 16-ounce tallboy beer cansgiving a whole new meaning to the name Tin City. 460 Marquita Ave., Paso Robles; fieldrecordingswine.com.

#### **Halter Ranch**

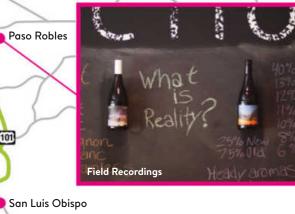
The soon-to-open new tasting room here will sit at the top of the gravity-fed winery, overlooking the vineyards. On weekends, the owners offer tours through the 23,000 square feet of cellars, ending with a tasting of the Rhônestyle reds. 8910 Adelaida Rd., Paso Robles; halterranch.com.



#### **STAY**

#### **Alamo Motel**

Kenny Osehan and Chris Sewell (a.k.a. Shelter Social Club) have spent the past 10 years reimagining old motels across Southern California. Their newest property has an appropriate cowboy-style vibe with lots of wood, leather and old brass. Doubles from \$99; 425 Bell St., Los Alamos; remember thealamomotel.com.



"Don't miss out on Paso Robles' tacos al pastor. My favorite spot is the shack in front of La Reyna Market on 24th Street."

> ANDREW JONES. FIELD RECORDINGS

Los Alamos

Santa Barbara



CLOCKWISE FROM TOP: RANDY SEARCY; AUDREY MA; JEN CURTIS



Discover new wines, new styles, and new flavors you wouldn't expect from Germany.

Dry Riesling. Crisp Pinot Gris. Luscious Pinot Noir. **Taste the New.** 









THE MOST INCLUSIVE LUXURY EXPERIENCE™

2-FOR-1 ALL-INCLUSIVE FARES

FREE **ROUNDTRIP AIR\*** 

**FREE** 

ROUNDTRIP BUSINESS CLASS AIR\*\* ON EUROPEAN VOYAGES

FREE

LAND PROGRAM ON SELECT VOYAGES

FREE

UNLIMITED SHORE EXCURSIONS

FREE

LUXURY HOTEL PACKAGE†

FREE

SPECIALTY RESTAURANTS

**FREE** 

UNLIMITED BEVERAGES INCLUDING FINE WINES AND PREMIUM SPIRITS

FREE

OPEN BARS AND LOUNGES PLUS IN-SUITE MINI-BAR REPLENISHED DAILY

> **FREE** PRE-PAID GRATUITIES

FREE WIFI THROUGHOUT THE SHIP<sup>†</sup>

FREE

TRANSFERS BETWEEN AIRPORT AND SHIP

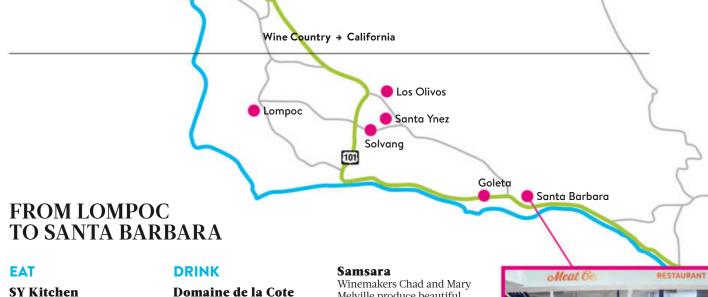
**CALL 1.844.4REGENT** (1.844.473.4368)

VISIT WWW.RSSC.COM

OR CONTACT YOUR TRAVEL AGENT

\*FREE Roundtrip Air includes ground transfers and applies to coach flights only from the following U.S. & Canadian gateway cities: ATL, BOS, CLT, DEN, DFW, DTW, EWR, FLL, IAD, IAH, JFK, LAX, LGA, MCO, MDW, MIA, MSP, ORD, PBI, PHL, PHX, SAN, SEA, SFO, TPA, YUL, YVR, YYZ. Roundtrip Air is also available from YOW and YYC on select voyages when a new booking is made by December 31, 2015. FREE Roundtrip Air includes all airline fees, surcharges and government taxes. Airline-imposed personal charges such as baggage fees may apply. For details, visit exploreflightfees.com. Business Class Air applies to intercontinental flights only and is per person, each way. For additional terms and conditions visit www.RSSC.com.
\*\*Applies to Penthouse Suites & higher.

†Applies to Concierge Suites & higher. For FREE WiFi, minute limitations apply.



Brothers Luca and Francesco Crestanelli are using Southern California's exceptional produce to make outstanding Italian dishes, like wild mushroom pappardelle and minestrone soup. Behind the bar, Alberto Battaglini (the Crestanellis' elementary school classmate) smashes pineapple and basil into margaritas best consumed in the restaurant's new openair courtyard. 1110 Faraday St., Santa Ynez; sykitchen.com.

#### Santa Barbara **Public Market**

This year-old market is making downtown Santa Barbara a food destination with the all-organic Belcampo Meat Co.; Crazy Good Bread from mother-daughter duo Bettie Miller and Rossell Studer; and Rori's Artisanal Creamery, which makes some of the best ice cream on the coast. 38 W. Victoria, Santa Barbara; sbpublicmarket.com.

At their Santa Rita Hills winery, the great Sashi Moorman and star sommelier-turnedwinemaker Rajat Parr make three single-vineyard Pinots. Their new Lompoc tasting room shares space with Moorman's Piedrasassi wines and bread bakery. 1501 E. Chestnut Ave., Lompoc: domainedelacote.com.

#### Longoria

Once, if you wanted to sample Santa Rita crusader Rick Longoria's Pinots, you went to an off-site, cottage-like tasting room in Los Olivos. But now you can also try them at the winery in the Lompoc Wine Ghetto. 415 E. Chestnut Ave., Lompoc; longoriawine.com.

Melville produce beautiful Pinots and Syrahs for their small-production Samsara label. Their new Los Olivos tasting room is in a teeny building next to an art gallery. Mary designed the space with a sandstone Buddha in the entryway to exude calm. 2466 Almo Pintado Ave., Los Olivos; samsarawine.com.

#### Santa Barbara **Wine Collective**

Located in the Funk Zone art district, this pretty new tasting room pours wines from great producers like Sandhi, Qupé, Fess Parker, Babcock and the Paring. Winemakers often teach classes, too. 131 Anacapa St., Santa Barbara; santabarbara winecollective.com.



CHAD MELVILLE, SAMSARA



#### The Landsby Hotel

Belcampo Meat Co. at

Santa Barbara Public Market

Danish pioneers found their way to Solvang in the early 1900s and stayed. This new 41-room hotel pays tribute with a Scandinavian aesthetic. A full-time wine concierge tailors tasting itineraries. Doubles from \$225; 1576 Mission Dr., Solvang; thelandsby.com.

#### The Goodland Hotel

Pool parties, complete with duck floats, often break out at this new surf-themed hotel. There are weavings on the walls, record players on the bureaus and surf catalogs on the nightstands. At its Outpost restaurant, fish tacos and the Pool Shark cocktail on tap keep the party going. Doubles from \$149; 5650 Calle Real,

**STAY** 

Goleta; thegoodland.com.

74 SEPTEMBER 2015 FOLLOW US @FOODANDWINE

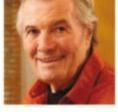


# WINE&FOOD Supporting Historic Preservation in Newport, RI

Celebrating YEARS







New! A Conversation with Martha Stewart & Jacques Pépin

September 25-27 • Newport, Rhode Island

Benefiting



Event Sponsors



















































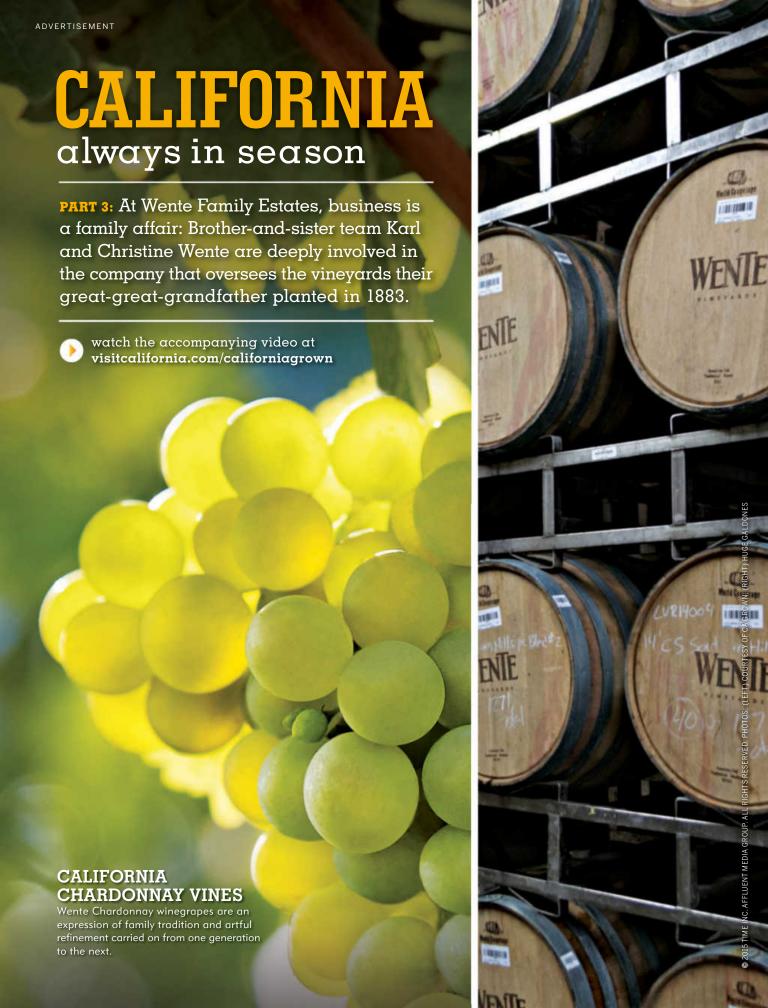




## HANDBOO Tapas Lesson Mushroom Tortilla (p. 80)**Cold Tomato Soup** with Ham and Hard-Boiled Eggs (p. 82) **Garlic Shrimp** (p. 82) José Andrés teaches F&W's Dana Cowin how to make a mushroom tortilla. DON'T! PHOTOGRAPHS (MASTERING MY MISTAKES); NICC STYLE EDITOR: SUZIE MYERS; GROOMER: TRESSA To get his mushroom tortilla out of the pan, José uses a quick, confident twist of the wrist. If you're timid, as I was, you'll end up with smooshed eggs that slide slowly to the side.

SEPTEMBER 2015

@FOODANDWIN



art three of our six-part series lands us in Northern California's Tri-Valley region, at the prestigious Wente Family Estates. Located just east of San Francisco, Wente is the oldest continuously family-owned and-operated winery in America, so it's no surprise that family values are at the core of every decision the company makes. "We have traditions that guide how we work," says Christine. "We understand that we're making long-term decisions for the wine, the company and the land."

Today that land includes 2,000 acres reserved for growing grapes in the Livermore Valley and another 1,000 grape-growing acres in Monterey County—almost 40 cultivars in all. "We focus on Chardonnay, Cabernet, Merlot, Pinot Noir, the usuals," says Karl. "But we also do some really cool, interesting stuff, including small-lot and limited-production wines." There's also a tasting room, a golf course, a music venue and a restaurant, where the menu includes dishes with beef from the family's cattle ranch, produce from a half-acre organic vegetable garden and olive oil that's pressed on-site from the fruit of 100-year-old Wente olive trees.

#### from the ground up

An impressive heritage, but not one Christine or Karl knew for sure that they'd carry on. "My parents had a casual approach about including us in the business," says Christine. "It was presented as, 'If you'd like to join us, you're welcome to. But you've got to earn it.'"

To start, Christine and Karl had summer jobs that included working on the bottling line and in the vineyards and restaurant. "Dad had us up early," remembers Karl. Christine earned a business degree from Princeton and joined the company in 2000, later receiving an MBA from Stanford University. Karl stayed closer to home, earning a bachelor's degree in chemical engineering from Stanford and then a master's in enology—wine making and grape-growing—from UC Davis, joining the winery two years later.

It didn't take long for both to find their way home. "The wine business was too amazing to pass up," says Christine, "and I really wanted to continue this family legacy."

Wente's master gardner and executive chef collaborate on this dish from start to finish. All ingredients in this roasted beet salad were grown 50 feet from where it was served.









Kw: I've played guitar almost every day for the past 10 years. In music-making and winemaking, you lay a foundation, but there's a million directions you can go. Is the music folk-y or jazz? Is the wine stainless-steel fermented or big barrel-aged? It's cool to see how the pieces of both fit together.

#### How do you keep your growing practices sustainable?

**CW**: "Sustainable" is a new word for something we've always done. Growing up my dad always told us, "If you take care of the land, the land will take care of you."

#### What is it about Wente Family Estates that keeps it feeling like a small family business?

KW: One of the things I'm most proud of is the relationship between our master gardener and the executive chef at our restaurant. There's so much passion there, with them saying, "Let's figure out what we can put in the ground, and what this ground can deliver to the people who are coming to enjoy food and wine on our property."

#### In between all the wine tasting, how can people enjoy Northern California?

KW: You can surf all 12 months here, if you want to. There's also a golf season and even a ski season. Anything you want to do, you can do it here.

#### Why else should people visit Northern CA?

**CW**: I can say without a doubt that Northern California is the best place in the world. We have the best people, the best wine, the best food, the best music and the best beer.

#### How are you supporting the community that has supported your family for so long?

**CW**: Giving back to the community has always been part of our philosophy. A few years ago, we formalized our efforts with the Wente Foundation, which supports art education in our local schools.







When making the tortilla, the first move is to sauté the onions, then the mushrooms. My instinct was not to crowd the pan, but José fills every bit of surface area so nothing burns.



José beats the eggs into submission, until they are shiny and creamy.
Then, when they're in the pan, he corrals them to the middle, stirring hard. I now understand that my passive approach was a fail in progress.

DO!



l've never been able to get a tortilla out of the pan intact— I even tried using a fish spatula once. That's why José's trick is genius: He places a plate on top, then flips the skillet.

## Mastering My Mistakes

Inspired by her new cookbook, *Mastering My Mistakes in the Kitchen*, F&W editor in chief **Dana Cowin** makes three terrific recipes with guidance from a chef. Her tutor this month: **José Andrés**, the Spanish-born chef-owner of ThinkFoodGroup, with restaurants all over the world.



#### **Mushroom Tortilla**

- Total 30 min; Serves 4
- 6 Tbsp. extra-virgin olive oil, preferably Spanish, plus more for brushing
- 1/2 small red onion, thinly sliced
  - Salt and pepper
- 3/4 lb. cremini mushrooms, cut into 1/2-inch pieces
- 1/4 cup coarsely chopped flat-leaf parsley, plus more for garnish
- 8 large eggs
- 1. In a 10-inch nonstick skillet, heat the 6 tablespoons of olive oil. Add the onion and a generous pinch of salt and pepper. Cook over moderate heat, stirring occasionally, until softened, about 5 minutes. Add the mushrooms and season with salt and pepper. Cook over moderately high heat, stirring occasionally, until the

- mushrooms are tender and golden, about 7 minutes. Stir in the  $\frac{1}{4}$  cup of parsley.
- 2. In a large bowl, beat the eggs with a generous pinch of salt and pepper. Pour the eggs into the skillet and cook over moderate heat, gently stirring and lifting the tortilla, until the edge is set and the center is still loose, about 7 minutes. Put a large, flat plate on top of the skillet and carefully invert the tortilla onto the plate. Slide the tortilla back into the skillet and cook until the center is set. 1 to 2 minutes longer. Slide onto a serving plate, brush with olive oil and garnish with parsley. Serve right away.

**MAKE AHEAD** The tortilla can be kept at room temperature for up to 3 hours.

**WINE** Citrusy, lightly herbal Albariño: 2014 Lícia.





#### Cold Tomato Soup with Ham and Hard-Boiled Eggs

temperature cool.

Active **20 min**Total **1 hr 20 min**; Serves **4** 

- 2 lbs. ripe plum tomatoes, cored and quartered
- 2 garlic cloves, crushed
- 3 Tbsp. sherry vinegar
- 3/4 cup extra-virgin olive oil, preferably Spanish, plus more for drizzling
- 1 cup cubed stale rustic white bread (1 oz.)
- 1/2 cup large ice cubes Kosher salt
- 2 large eggs
- 4 thin slices of serrano ham (1½ oz.)

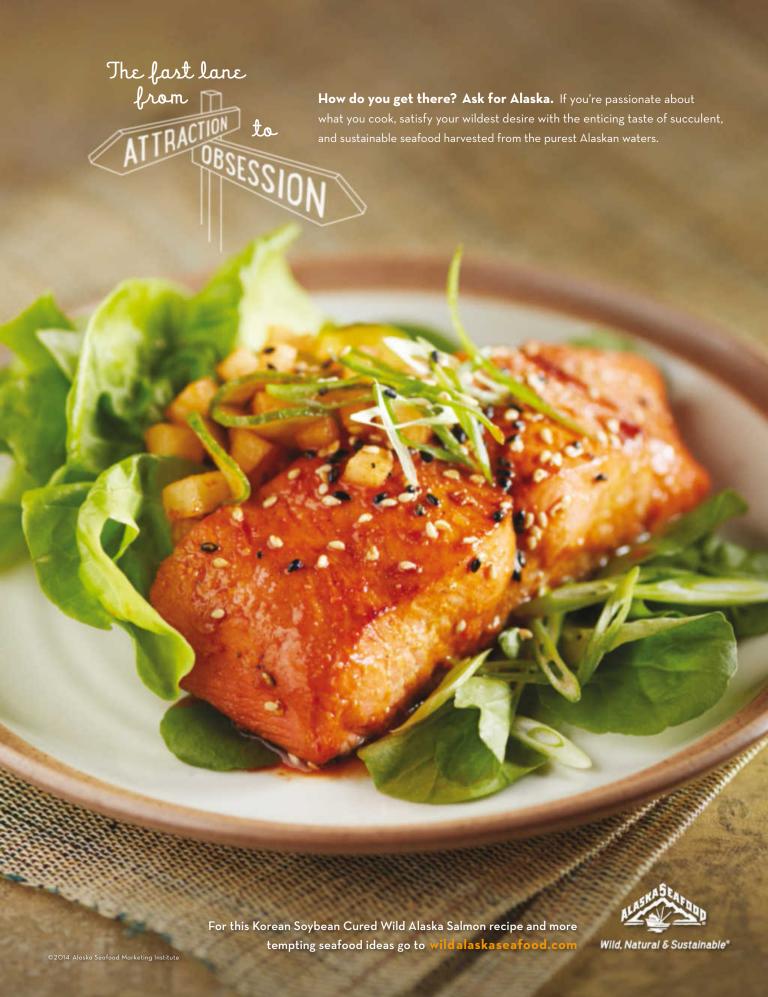
- 1. In a blender, combine the tomatoes, garlic and vinegar with ¼ cup of cold water and the ¾ cup of oil; puree until nearly smooth. With the machine on, gradually add the bread and ice cubes and puree until very smooth, 1 to 2 minutes. Scrape the soup into a medium bowl and season with salt. Refrigerate until cold, about 1 hour.
- 2. Meanwhile, in a small saucepan, cover the eggs with water and bring to a boil. Remove the pan from the heat, cover and let stand for 10 minutes. Drain the eggs and run them under cold water until cooled, then peel and cut in half. Separate the yolks from the whites. Separately press the whites and yolks through a fine sieve.
- **3.** Ladle the soup into bowls. Garnish with the ham and sieved egg whites and yolks. Drizzle with olive oil and serve.

#### **Garlic Shrimp**

- Total 15 min; Serves 4
- 1/4 cup extra-virgin olive oil, preferably Spanish
- 6 garlic cloves, thinly sliced
- 1 lb. large shrimp, shelled and deveined Kosher salt
- 1 whole dried chile, such as árbol or guindilla
- 1 tsp. brandy
- 1 Tbsp. chopped parsley

In a large nonstick skillet, heat the olive oil. Add the garlic and cook over moderate heat, stirring, until golden, 2 minutes. Season the shrimp with salt. Add the shrimp and chile to the skillet and cook until the shrimp are golden on one side, about 2 minutes. Flip the shrimp and add the brandy; cook until the shrimp are white throughout, 1 to 2 minutes longer. Stir in the parsley, transfer to a platter and serve.

**WINE** Crisp, strawberryscented Spanish rosé: 2014 Ostatu Rosado.





## Salad of the **Month:** Romaine

This month's ideas come courtesy of Joanne Weir, author of Kitchen Gypsy. Look for the salads at Chefs Club by Food & Wine, our new Manhattan restaurant (chefsclub.com).

ROTISSERIE CHICKEN

**BELL PEPPERS** 

JICAMA

CORN

**ROASTED BEETS** 

**GOAT CHEESE** 

SPICED **PECANS** 

**TOASTED** QUINOA

**GREEN OLIVES** 

MINT

CILANTRO

BASIL

ARUGULA

**DRIED FIGS** PROSCIUTTO PARMESAN CRISPS SHAVED FENNEL

Toss this zippy vinaigrette with romaine and any of the ingredient combinations here.

#### Citrus Vinaigrette

Makes 1 cup

In a small bowl, combine 1/2 tsp. finely grated orange zest, 6 Tbsp. fresh orange juice and 2 Tbsp. white balsamic vinegar. Whisk in 1/2 cup extra-virgin olive oil and season with kosher salt and pepper.

(; FOOD STYLIST: SIMON ANDREWS; BOWLS BY NATALIE WEINBERGER CERAMICS

# Where should my kid go to college?

Get the answers with the Money College Planner™.



The right school. The right price. The best value.

Value-focused rankings

Customizable search of 700+ schools

One-on-one expert advice

Financial tools

For \$24.95 a year, the *Money College Planner*™ will help you find the schools that your child will love and your finances can handle. Stress averted.

Visit money.com/collegeplanning to learn more.











# Market Math: Quinoa

F&W's Kay Chun

#### I Ouinoa-Pork Meatballs

Cook ½3 cup quinoa until tender; let cool. In a bowl, mix the quinoa with 1 lb. ground pork, 2 large eggs, 1 tsp. each salt and pepper and ½ tsp. grated nutmeg. Mix and form into 12 meatballs. Heat 2 Tbsp. canola oil in a large skillet and brown the meatballs over moderate heat, turning, 8 minutes. Add 2 cups marinara sauce and 3 basil sprigs and simmer until the meatballs are cooked through, 8 minutes.

#### 2 Sesame Steak Stir-Fry

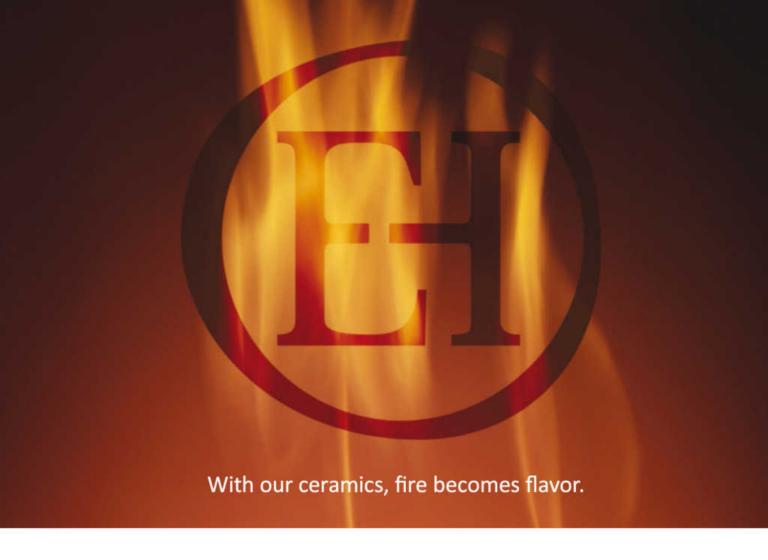
Cook 1<sup>1</sup>/<sub>4</sub> cups **quinoa** until tender. In a small bowl, whisk <sup>1</sup>/<sub>4</sub> cup **soy sauce**, 2 Tbsp. grated **ginger**, 1 Tbsp. **white vinegar** and 2 Tbsp. **toasted sesame oil**. In a skillet, heat 1 Tbsp. **sesame oil**. Add 1 lb. **skirt steak** sliced into <sup>1</sup>/<sub>4</sub>-inch strips and 2 Tbsp. minced **garlic** and stir-fry over high heat until browned; season with **salt** and **pepper**. Arrange **lettuce** on plates and top with the steak, quinoa, dressing and **bean sprouts**.

#### **3** Quinoa Pilaf

Cook 1<sup>1</sup>/<sub>2</sub> cups **quinoa** until tender; transfer to a bowl. Add <sup>1</sup>/<sub>3</sub> cup each chopped **dates** and **green olives**, 1 cup **baby arugula**, 2 Tbsp. each **olive oil** and **lemon juice** and <sup>1</sup>/<sub>4</sub> cup sliced **scallions**. Season with **salt** and **pepper** and toss.

#### Feta-Quinoa Omelet

Cook <sup>1</sup>/<sub>4</sub> cup **red quinoa** until tender; let cool. Transfer to a bowl and beat in 6 large **eggs**; season with **salt** and **pepper**. Melt 1 Tbsp. **butter** in a 9-inch nonstick skillet. Cook the eggs over low heat, stirring, about 4 minutes. Top with <sup>1</sup>/<sub>4</sub> cup **feta** and 2 Tbsp. chopped **dill**. Cook until set.



#### The Pizza Stone

Master of taste, Emile Henry ceramic is crafted in Burgundy to bring out the best flavors in your cooking. Designed by our artisan engineers, our Pizza Stone creates a crispy crust using our ridged surface and the back rim keeps the pizza centered on the stone. 10-year guarantee.

« HAUTE CERAMIC » FROM BURGUNDY MADE IN FRANCE SINCE 1850



Earth, Fire & Flavor

Emile Henry



**PERCHED HIGH ATOP A LUSH PLATEAU** overlooking the medieval castles and fertile river valleys of the Chianti countryside lay acres of grapes kissed by the brilliant Tuscan sun. These are the vineyards of Lamole di Lamole, where world-class grapes are grown at one of the highest points in Italy's Chianti region. For curious travelers—especially those who consider outstanding food and wine to be a key element of any trip—it's hard to beat the combination of beauty, history, dining, and viticulture the Chianti Classico region offers.

A trip to Lamole di Lamole isn't complete without a full tour of the historic vineyards, picturesque view and culinary delights that make this stunning estate an epicurean's dream vacation.

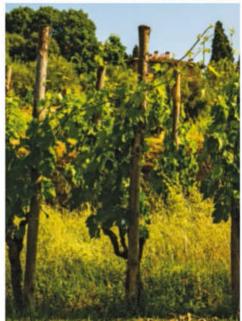
#### **uno** GREVE

Visitors to the Lamole di Lamole estate begin their tour of the property in Greve, located in the heart of Chianti Classico. The triangular main piazza creates a central hub for visitors to experience the bustling terrace and rich historical landmarks.

#### duo Lamole di Lamole vineyard and winery

Overlooking Chianti Classico sits the Lamole di Lamole winery, where the unique combination of high elevation and optimal soil conditions, creates the lush growing environment for the brand's wines. Visitors to the winery can walk the fields where the grapes are harvested, demonstrating the rich growing process that the winemakers have been following for years.







#### tre LAMOLE DI LAMOLE WINE CELLAR

The historical wine cellar at Lamole di Lamole was built in the 13th century and houses some of the winery's earliest vintages. Today, guests visit this majestic wine cellar to taste the portfolio of Lamole di Lamole wines and to learn about the modern winemaking processes that now take place there.

#### quattro RISTORO DI LAMOLE

Top off a perfect day in Chianti Classico, by visiting Ristoro di Lamole overlooking the vineyard's rolling hills. Feast on antipasti and fresh Tuscan fare and be sure to try the restaurant's signature dish: Bistecca Florentina, a delicious steak seasoned and garnished with black sea salt.





#### FOR MORE INFORMATION

Visit lamole.com/en to learn more about Italy's Chianti region and Lamole di Lamole's history.





CAMPAGNA FINANZIATA AI SENSI DEL REGOLAMENTO CE N. 1308/13



EXPREGULATION EC N. 1306/13

© 2015 TIME INC AFFLUENT MEDIA GROUP. ALL RIGHTS RESERVED. LEFT., PIAZZA AND BOTTOM VINEYARD PHOTOS: GETTY IMAGES. ALL OTHER PHOTOS: LAMOLE DI LAMOLE.



### IF YOU CAN'T TRAVEL TO LAMOLE,

follow this wine flight for a perfect Italian wine tasting with friends and family at home.

#### BLUE LABEL

Chianti Classico, 2012

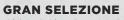
Noted for its fruitforward flavor and spicy sweetness, the Chianti Classico Blue Label pairs well with charcoal-grilled meats, game and mature cheeses, such as Pecorino Toscano.



#### **RISERVA**

Chianti Classico, 2011

Deep ruby red and blending the flavors of wild berries and oak, Chianti Classico Riserva pairs well with barbecued meats, game and antipasti such as Proscuitto Toscano and Salami Toscano.



Chianti Classico, 2010
Providing warm, savory
hints of iris and spice,
Chianti Classico Gran
Selezione pairs well with
grilled meats, salted
pork, vegetables and
mature cheeses, such as
Parmigiano Reggiano.

**94 POINT RATING**JamesSuckling.com



# Mad Genius Tips: Ice Cream

Justin Chapple, star of F&W's Mad Genius Tips videos, shows a brilliant way to make ice cream slabs for sandwiches and terrines.



**SANDWICHES** Set the ice cream slabs between cookies; dip into chocolate or nuts.

#### **Chocolate Shell** Total: 15 min Makes 2 cups

In a large microwavesafe bowl, melt 1 lb. finely chopped bittersweet chocolate with 1/2 cup **coconut oil** at high power in 20-second intervals. Stir in a generous pinch of salt and let stand at room temperature until cooled before pouring over ice cream.



POPSICLES Insert sticks into ice cream slabs, dip in chocolate shell and dust with sprinkles.

90



With a large serrated knife, cut one-pint containers of firm ice cream into ¾-inch-thick rounds. Lay each on a work surface; peel off the

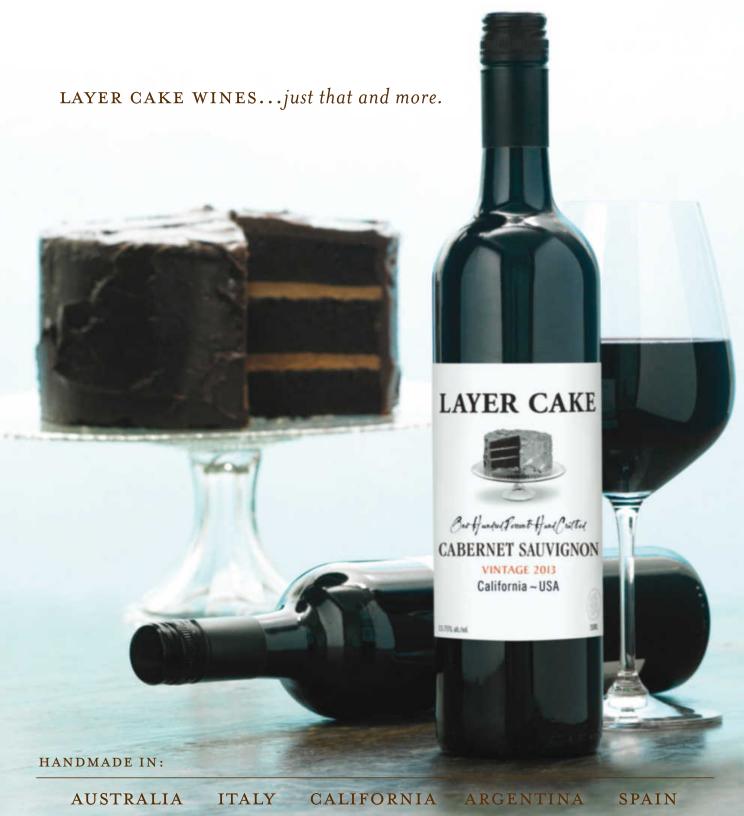


FOLLOW US @FOODANDWINE

TERRINE Arrange slabs of different ice creams in a loaf pan for an easy and striking terrine.

PHOTOGRAPHS: NICOLE FRANZEN; FOOD STYLIST: BARRETT WASHBURNE; STYLE EDITOR: SUZIE MYERS; GROOMER: JESSIE RILEY

#### RICH IS ALWAYS A GOOD THING®



For sales and distribution information visit vintagepoint.com ©2015 One True Vine, LLC. Facebook: LayerCakeWine LayerCakeWines.com Twitter: LayerCakeWine

# Cravings

Cheryl Day is the pastry chef at Savannah, Georgia's
Back in the Day Bakery. Try her pudding at
Chefs Club by Food & Wine, our new Manhattan
restaurant (chefsclub.com).

#### Lemon-Buttermilk Pudding

Active **20 min;** Total **4 hr** Serves **6** 

- 4 large egg yolks
- 6 Tbsp. sugar
- 11/2 Tbsp. cornstarch
- 1/2 tsp. kosher salt
- 11/2 cups heavy cream
- 1/2 cup buttermilk
- 1 tsp. pure vanilla extract
- 1/2 tsp. finely grated lemon zest plus 1 Tbsp. fresh lemon juice
- 1 cup unsweetened whipped cream

Fresh berries, for serving

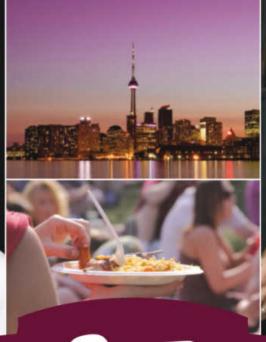
- 1. In a heatproof medium bowl, whisk the egg yolks with the sugar, cornstarch and salt until well blended.
- 2. In a medium saucepan, combine the heavy cream, buttermilk and vanilla and bring to a simmer. While whisking constantly, slowly drizzle 1/4 cup of the hot cream mixture into the egg yolk mixture. Slowly whisk in the remaining cream mixture. Return the pudding to the saucepan and cook over moderately low heat, whisking occasionally, until thickened, about 7 minutes. Scrape the pudding into a medium bowl and whisk in the lemon zest and lemon

juice. Press a sheet of plastic wrap directly on the surface of the pudding and let cool to room temperature, about 45 minutes.
Refrigerate until cold, about 3 hours.

**3.** Swirl the whipped cream into the pudding. Serve in bowls topped with berries.

**MAKE AHEAD** The pudding can be refrigerated for 3 days.







EVERGREEN BRICK WORKS Toronto, Canada

TORONTO **FOOD&WINE** 

SEPT 18-20, 2015

THE ULTIMATE CULINARY WEEKEND









TORONTOFOODANDWINE.COM

f 🔰 🖸 👂 @TOFOODANDWINE #TFW15

















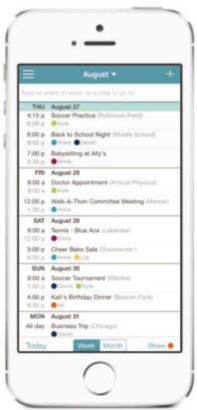
THE GASTRONAUT FILES

# Proudly Inauthentic Dumplings Mapo tofu, chicken with cashew

and more delicious fillings.

CARA STADLER IS OBSESSED with transforming each of her favorite dishes into a single bite. So after the success of her first restaurant, Tao Yuan, in Brunswick, Maine, she opened Bao Bao Dumpling House in Portland. There she invents dumplings with fillings like mapo tofu and chicken with cashew. She sees no contradiction in offering more traditional dumplings alongside those originals, like the pork-and-shrimp ones she learned from her mother. "Truly, nothing is authentic," she says. "Everyone has a different opinion on what a dumpling should be." In her opinion, the dumplings on the next page are ideal: salty, savory, spicy and juicy all at once, with delicately chewy homemade wrappers. -SARAH DIGREGORIO





# IT'S BACK-TO-SCHOOL SEASON. NEED A HELPING HAND?

**Get Cozi! The FREE must-have app to manage the chaos of family life.** 

- Everyone's schedules and activities, all in one place
- School supplies, grocery lists and chores that go where you go
- Real-time access from any computer or mobile device







#### Make the Dumpling Wrappers

Active: 30 min; Total: 1 hr 30 min; Makes about 3 dozen wrappers Stadler's recipe results in exceptionally delicate and chewy dumpling skins. However, if pressed for time, you could also use store-bought wrappers.

- 1. Put 11/4 cups all-purpose flour into a medium bowl. Slowly drizzle in 34 cup boiling water and mix with a wooden spoon until the mixture just comes together. Turn it out onto a lightly floured surface and knead until a smooth dough forms, 5 minutes. Return the dough to the bowl and cover with plastic wrap. Let rest at room temperature for at least 1 hour or up to 4 hours.
- 2. Turn the dough out onto a lightly floured work surface and, using a sharp knife, cut it into 36 equal pieces (9 to 10 grams each). Roll each piece into a ball. Using a small, lightly floured rolling pin, roll out 1 ball of dough to a

1/8-inch-thick round, then roll out just the outer edge until it is 1/16 inch thick and the wrapper is 3½ inches in diameter. (To hold the filling properly, the wrapper should be slightly thicker in the center than at the edge.)

**3.** Transfer the wrapper to a parchment paper-lined baking sheet and cover with a damp kitchen towel. Repeat with the remaining balls of dough.

MAKE AHEAD The dough can be refrigerated for 2 days. Bring to room temperature before rolling out.

SIGN UP FOR OUR FREE **EMAIL NEWSLETTERS AT** FOODANDWINE.COM



Get secrets worth sharing drinking and carrying on.



inspired getaways and incredible restaurants around the globe.







Weekly pairings, best bottles to buy and the latest news in the wine world.





MEET Scot

Scot is our Winemaker. He oversees vineyard activities and also tends the trees. The trees are special because they protect the vines when harsh winds sweep through Monterey County, to ensure a more even bud break, bloom, and ripening.

Scot loves the Estancia Chardonnay.

And playing golf. < far away from the trees >

estanciawines.com



#### Choose a Filling

Total: 40 min; Makes about 3 cups (for 3 dozen dumplings)

#### **Spicy Mapo Tofu**

- 7 oz. firm tofu. drained
- 4 dried chiles de árbol, stemmed
- 1 tsp. Sichuan peppercorns
- 1/2 lb. fatty ground pork, preferably pork butt
- 2 garlic cloves, minced
- 1 scallion, thinly sliced
- 1/4 cup minced peeled fresh ginger
- 1/2 cup finely chopped flowering chives
- 1/4 cup black bean paste with chile
- 1 Tbsp. ground bean sauce
- 1 Tbsp. tobanjan (fermented broad-bean paste)
- 3 Tbsp. Shaoxing wine
- 1 large egg white
- 1/2 tsp. kosher salt
- 2 Tbsp. cornstarch
- 1. Cut the tofu into ¼-inch-thick slices; put them on a paper towel–lined plate and press dry with paper towels. Finely chop the tofu and transfer to a large bowl.
- 2. In a spice grinder, combine the chiles and Sichuan peppercorns and finely grind. Add to the tofu in the bowl along with all of the remaining ingredients except the cornstarch. Fold gently until well blended. Fold in the cornstarch just until incorporated.

#### Pork and Shrimp

- 3/4 oz. dried shiitake mushroom caps
- 1/2 lb. fatty ground pork, preferably pork butt
- ½ lb. shelled and deveined large shrimp, finely chopped
- 2 scallions, thinly sliced
- 1/3 cup finely chopped canned water chestnuts (about 5)
- 2 Tbsp. minced peeled fresh ginger
- 11/2 Tbsp. soy sauce
- 11/2 Tbsp. Shaoxing wine
- 1/2 Tbsp. toasted sesame oil
- 1/2 Tbsp. sugar
- 11/2 tsp. kosher salt
- 1 large egg white
- 1 Tbsp. cornstarch
- 1. In a medium bowl, cover the mushrooms with boiling water and let stand, stirring occasionally, until softened, about 15 minutes. Drain well, then squeeze out any excess water. Finely chop the mushrooms.
- **2.** In a large bowl, combine the mush-rooms with all of the remaining ingredients except the cornstarch and fold gently until well blended. Fold in the cornstarch just until incorporated.

#### **Chicken and Cashew**

- 3/4 lb. skin-on, boneless chicken thighs
- 3/4 oz. dried shiitake mushroom caps
- 1/3 cup diced canned water chestnuts
- 1/2 cup chopped cilantro
- 1/2 cup thinly sliced scallions
- 1/3 cup chopped salted cashews
- 11/2 Tbsp. minced peeled fresh ginger
- 1½ Tbsp. soy sauce
- 11/2 Tbsp. hoisin sauce
- 2 tsp. Shaoxing wine
- 1 tsp. Sriracha
- 1 tsp. toasted sesame oil
- 1 large egg white
- 3/4 tsp. kosher salt
- 2 tsp. cornstarch
- 1. Cut the chicken into ¼-inch pieces and spread on a baking sheet. Freeze until firm but not frozen, 40 minutes.
- **2.** In a food processor, in 2 batches, pulse the chicken until coarsely ground.
- **3.** In a bowl, cover the mushrooms with boiling water and let stand, 15 minutes. Drain; squeeze out water; finely chop.
- **4.** In a large bowl, combine the ground chicken with the mushrooms and all the remaining ingredients except the cornstarch; fold gently to combine. Fold in the cornstarch just until incorporated.

#### A Pleating Tutorial

Stadler only pleats her dumplings twice on one side, an easy shape to master and one that lends itself to pan-frying.



LAY A WRAPPER in the palm of one hand. Using your finger, brush the outer edge of the wrapper with water. Spoon 1 heaping tablespoon of filling in the center. Fold the wrapper over the filling to form a half-moon; pinch at the top to adhere.



**FOLD A PLEAT** in the dough on the top left, angling back toward the center. Press with your fingers to adhere.



Repeat on the top right to meet the first pleat in the center. Transfer the dumpling to a parchment-lined baking sheet and cover with plastic wrap; repeat with the rest of the wrappers and filling.



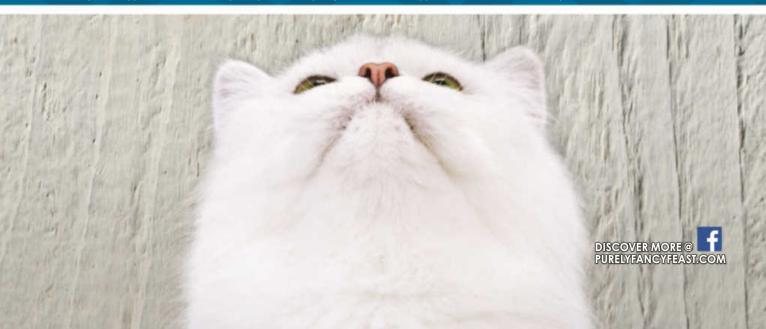
New Purely to the smarth chicken, vitamir or fill

New Purely Fancy Feast<sup>®</sup> is thoughtfully crafted down to the smallest detail. Each entrée is made with real chicken, seafood or beef—natural ingredients, plus vitamins and minerals—and never any by-products or fillers. It's Purely delicious.



LOVE IS IN THE DETAILS

Fancy Feast Appetizers are now Purely Fancy Feast. Everything she loved about Appetizers, now in a natural, complete and balanced meal for adult cats.



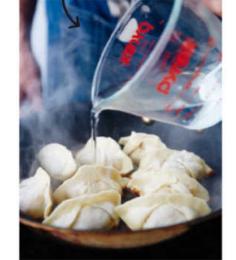


Pausing the pan-frying to briefly steam the dumplings allows them to cook evenly.



Total: 20 min; Makes about 3 dozen

Stadler's favorite method for perfectly cooked, crisp-bottomed dumplings is fry-steam-fry. It's the classic way to prepare pot stickers.



- 1. Pour enough canola oil into a large nonstick skillet to cover the bottom. Arrange some of the dumplings in the skillet with a non-pleated side down (you will need to work in batches). Cook over low heat until golden on the bottom, about 3 minutes.
- 2. Carefully pour in enough water to reach halfway up the dumplings. Cover and cook until almost all of the water is absorbed and the filling is cooked through, about 4 minutes. Uncover and cook until all of the liquid has evaporated and the dumplings
- are crispy on the bottom, about 2 minutes longer. Carefully invert onto a plate. Repeat the process with the remaining dumplings. Serve warm.

**MAKE AHEAD** The fillings can be refrigerated overnight. The assembled, uncooked dumplings can be frozen for up to 1 month and cooked from frozen. Just add 2 minutes to the covered cooking time in Step 2. Alternatively, you can boil or steam the frozen dumplings for about 8 minutes.

# Cooking Light. DIET

# Turn Meal Time into Family Time!

Use COOKING LIGHT Diet to plan out easy, **family-friendly dishes** that are nutritious, delicious, and perfect for the whole crew. With meals so simple and tasty, you'll look forward to cooking — and your kids to eating!





Check out over 100 amazing food and wine events with over 500 of the best chefs, professionals and winemakers in the industry!



PRESENTED BY FOOD & WINE

YORK CITY WINE & FOOD FESTIVAL

. DRINK. END HUNGE

866.969.2933 | @NYCWFF

HOSTED BY AND BENEFITING





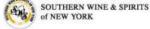






7 FR 12











### More Than 100 Events!



The Festival promotes responsible drinking. 100% of the net proceeds go to Food Bank For New York City and the No Kid Hungry® campaign. Photos: Courtesy of Getty Images | The Empire State Building image® is a registered trademark of ESB and is used with permission. | Sponsors confirmed as of 6.26.15

PLATINUM

DIAMOND



























# **Blending In**

AN AMERICAN COUPLE LIVING IN A REMOTE FOLD OF SOUTHERN FRANCE LONGED TO BECOME PART OF THE LOCAL COMMUNITY. THEN THEY GOT A THRILLING INVITATION TO A WINEMAKER'S BLENDING SESSION.

BY STEVE HOFFMAN

UR BACKS HURT, our brains sagged, our mouths were sore. We had just spent a hardworking shift on our feet in the slightly headachy fluorescent glare of a laboratory. Outside, all morning, the Mediterranean sun had bathed the beaches and vineyards of this corner of the Languedoc in late-autumn warmth.

Mary Jo got in the car, shut the door and looked over at me. "Was that possibly the best morning we've ever spent in France?" I asked her.

"Holy crap," she said, with a grin that displayed some very pretty blue teeth.

For most of our years together, wine had been liquid in a glass, a minor life enhancer. This morning, in an obscure and insular fold of deep rural France, wine was the ring that held the keys to the kingdom.



GRAPE 🌞 VARIETAL SPECIFIC

## RIEDEL VERITAS

PERFECTION PERFECTED!
SETTING THE STANDARD, YET AGAIN.



OLD WORLD SYRAH

CABERNET/MERLOT

NEW WORLD PINOT NOIR/ NEBBIOLO/ROSÉ CHAMPAGNE

EXPLORE THE WORLD OF RIEDEL AT RIEDELUSA.NET







"Enologist Jean Natoli described the wine we were helping blend as un monstre: huge alcohol, huge tannin, huge fruit, all held in perfect, exacting balance."

LMOST THREE MONTHS before, my wife, Mary Jo, and I had arrived at a rented stone house in Autignac–population 900 or so–in the Faugères wine region, where the last slopes of the Massif Central meet the coastal plain running out to the Mediterranean. Our hopes, as a

Francophone American family, had been, in roughly this order: Send the kids to the local schools—which we had done—and integrate into the life of the village, which we had not.

The villages of southern France know just what foreign visitors want. What they want is to get sunburned on beaches, view pretty landscapes from elevated vistas, shop at markets and boutiques, and drink too much wine on terraces with other visitors who speak their language. That we did not want any of those things appeared to have come as a vast surprise to our fellow villagers. It wasn't really until we volunteered to pick grapes, and then persisted throughout the harvest, that our neighbors began to see us, with a wary *humph* of respect, for the very strange species of tourist we were.

One hot fall afternoon, late in the harvest, we were unloading crates of perfect grapes from the back of a cargo van when a man working alongside us asked, in a soft Midi accent, if we would like to join him for the *assemblage*, or blending, of a local wine called Mas Gabinèle. Our co-worker, as it turned out, was Thierry Rodriguez; Mas Gabinèle is his wine, and we were unloading his grapes.

It would be hard to overstate the thrill of this invitation. We'd flirted with the region. We'd enticed it into conversation. We had even sweatily held hands a few times. But getting invited to something as intimate as an *assemblage* felt like the first fluttery intimation that things might be getting serious.

**SO IT WAS THAT WE FOUND** ourselves, in late November, in a laboratory, surrounded by perhaps 70 years of winemaking experience divided among three of the attendees—Rodriguez, his enologist Jean Natoli, and Claire, Natoli's assistant. The two remaining participants, Mary Jo and I, representing the great state of Minnesota, boasted wine careers spanning roughly 70 days apiece.

Across the room waited our day's labor, arrayed along a countertop: 27 bottles with sloped, Burgundy-shaped shoulders and handwritten labels.

HIERRY WAS SPEAKING softly to Jean, in an improbably high tenor for such a big man. He looked concerned. Thierry often looked concerned. He was a finicky aesthete, we'd learned, who had placed an enormous career wager, in middle age, on a substance subject to the vagaries of weather, disease and hired help. There was much to be concerned about.

But today was an especially excruciating day to be Thierry Rodriguez, because today he would find out whether the 2011 vintage of his Mas Gabinèle wines would live up to his extremely high hopes for it.

## THE WORLD'S FAVORITE MALBEC







ARGENTINE WINE PRODUCER OF THE YEAR 2004 - 2006 - 2011 - 2012





Save the planet without leaving the house.

Going solar at home helps reduce pollution and carbon emissions in your city and around the world. And it's easier and more affordable to do than ever before—that's why every four minutes another American household or business goes solar. Find out how you can be next.





worldwildlife.org/solar

Thierry produces three Mas Gabinèle reds—a traditional Faugères, using the appellation's blend of Syrah, Grenache, Mourvèdre, Carignan and Cinsaut; Rarissime, heavy on Syrah and a worthy rival to most Châteauneuf-du-Papes; and, finally, what you could call his folly, Inaccessible, mostly made from Mourvèdre and which sells for \$100 a bottle in a region known for wines a tenth that price.

Jean described Inaccessible as *un monstre*: huge alcohol, huge tannin, huge fruit, all held in perfect balance. It was the kind of wine–demanding absolutely top-quality grapes—that couldn't be produced every year. It was the kind of wine that could make a reputation, or sit unsold on wine store shelves and destroy a career. And it was precisely the kind of wine that Thierry needed to sell, he explained, if he was going to pay for the brand-new winery, under construction when we were there, that he had designed to his own exacting and expensive specifications.

Jean made a pouting face meant to be reassuring. The 2011 vintage promised an adequate amount of monstrosity, he felt. Thierry looked over at him with hopeful, and somewhat anxious, professional deference.

And then it was time to blend some wine.

Each of the 27 bottles was a sample of the contents of a vat, or a row of oak casks, back at the winery. Each was made from a single grape variety, often from a single vineyard, and was the culmination of several dozen decisions—how to prune, how much growth to allow, when to harvest, which fermentation method to use, how long to macerate, whether to age in oak and for how long. Our job over the next three hours would be to sip from each bottle, assess and track our favorites by sliding the best bottles forward. Based on those ratings, we would attempt to assemble three costly and complex wines, in descending order of quality and price, in hopes that Jean could deliver, at day's end, the recipes for Thierry's 2011 wines.



**E BEGAN MARCHING** down the row of bottles. Claire would pour two fingers from each and announce what it was: "Syrah, Carbonic Maceration, Casks 1-6." The five of us would swirl, sip, suck, consider and spit into a sink—in a tight, elegant stream if the spitter was, say, a winemaker or enologist,

and sometimes in a flaccid, splashing cascade. Then we would discuss.

Occasionally, if a wine merited it, we would move a bottle forward a few inches. More rarely, we would come across one of the monsters, or a slightly less powerful *bébé monstre*. That bottle would take two or sometimes three steps forward.

"...Mourvèdre, Barrels 45-57..."

It sounds like a joke to claim that a morning spent tasting wine was hard work. But around wine number 20, Mary Jo and I were rubberlegged. Our backs hurt. Our brains sagged. Our mouths felt chalky and sore. "I'm going to pass out," I said, "and I haven't swallowed a drop."

We sat out a few rounds, marveling at the stamina of our crewmates. And then, a little heroically, Mary Jo and I grabbed our picks and shovels and headed back down into the mine that is wine tasting and *assemblage*. We worked until the whistle blew at bottle 27: Cinsaut, no oak.

At this point, Jean began acting very much like a scientist in a lab, which, of course, he was. He poured winning bottles into glass beakers, and beakers into other beakers, until he had concocted one complete imaginary bottle of wine, a bottle he then offered to us to taste.

DON'T PRETEND TO have access to all the reasons the blend accomplished what it did. Earlier, sipping from the row of samples, I had thought to myself several times, OK, stop right here. Here's your wine. No need to blend anything. But a mouthful of Jean's prototype made most of the individual bottles seem a little simplistic or exaggerated. The peppery spikiness of the Syrah got smoothed out. The hard tannic darkness of the young Mourvèdre softened. The blend had more flavor. It filled your mouth differently.

We're used to varietal wines in the US: Cabernet Sauvignon, Pinot Noir, Zinfandel. But winemakers in southern France talk about blending as lying very close to the heart of what they do. There is a refreshingly blue-collar dimension to much of a French winemaker's year, a lot of pruning and spraying and pumping and shoveling. The French winemakers we met didn't often use the word *art*, but when they did, they were usually talking about blending. Our morning in the

lab made clear what they meant in a way I could never have understood until I'd sipped down a row of single varietals and then tasted, minutes later, their individual contributions to the blended whole.

"pleasing enough," but he wanted to deepen the color with more Syrah and use one particularly luscious Grenache to add a bit of silkiness. This was what he could do that the rest of us could not. He was not reacting to what was there, but building something that wasn't. Even Thierry spent a good deal of time nodding to the beat of Jean's improvisations, rather than contributing his own riffs.

Four permutations later, we all agreed that the 2011 Inaccessible had found itself. It spilled over with excess as it was supposed to, but—and here Jean got to use one of his favorite words—the final blend was nevertheless remarkably

"consensual." We had just witnessed the birth of a vintage, and 2011 was going to be a very good year at Mas Gabinèle. And we had the privilege of watching a man of almost courtly reserve spend 10 minutes quietly corking his baby monsters, with a smile of the purest fatherly delight.

Later, in the parking lot, as a kind of exclamation point, or possibly just intoxicated by the general felicity, Thierry kissed Mary Jo and me on both cheeks and thanked us for being there with him, as one might thank a supportive friend post-crisis. Then he grabbed a mostly full bottle of the last vintage of Inaccessible, the 2010, and recommended that we enjoy its remaining \$80 or \$90 worth of wine with dinner.

Back in the car, Mary Jo and I wound homeward along the familiar curves of the D13, richer by a bottle of wine, among other things. Ahead of us waited a tiny village, a stone house and two kids to pick up at school.

Steve Hoffman is a Minneapolis food writer and tax preparer, and an occasional French villager. He Instagrams @sjrhoffman.



# Wines made passionately for your table

When you get together with the friends who matter most, make the most of the moment with J. Lohr Estates wines—bringing the celebrated tastes of Monterey and Paso Robles





# The Most Important Acronym in Wine

THE GEOGRAPHY OF AMERICAN WINE CAN BE SUMMED UP IN THREE LETTERS: AVA. HERE'S WHY THEY MATTER.

BY MEGAN KRIGBAUM ILLUSTRATION BY BEN WISEMAN

### **Understanding AVAs**

Winemakers have always cared intensely about terroir: the idea that wine has unique qualities depending on where the grapes are grown—the soil, climate, altitude and so on. In America, we're now becoming more and more knowledgeable about our own terroir, as evidenced by the push to establish more AVAs. An acronym for American Viticultural Area, AVA is a federally recognized geographic designation. The smaller the AVA, the more idiosyncratic the terroir. The movement to establish more AVAs is especially strong in California, which has 135—14 of them approved in 2014 alone.

#### The Newest AVAs

When it was created in 1983, California's Paso Robles AVA became a 32,000-acre vineyard sprawl with no real geographic delineation; elevations vary dramatically, and climates range wildly from coastal to desertlike. The result was a hodgepodge of wines all with the same Paso Robles AVA label. In November 2014, however, Paso Robles anointed a whopping 11 new AVAs, including the Adelaida and Templeton Gap Districts, giving distinct regional identity to the wines.



#### **AVA Turf War**

Winemakers who source grapes from the newly established Rocks District of Milton-Freewater AVA know why it's special: Its 250 acres of vineyards are covered with baseball-size volcanic rocks that keep the earth very warm, creating wines with remarkable complexity and depth. The Rocks is on the Oregon side of Walla Walla, an AVA that straddles the Washington border. Controversy: Only Oregon producers are allowed to specify the Rocks on their labels. Many Washington winemakers who use Rocks grapes are up in arms about this restriction and have banded together to appeal.

No. of AVAs California 135

> Oregon 14

Washington 10

New York

8

Texas **7** Virginia

6 Michigan 4

90,300

No. of vineyard acres in the largest California AVA, Central Coast (San Francisco Bay to Santa Barbara County)

**65** 

No. of vineyard acres in the smallest California AVA, Cole Ranch (in Mendocino County)

SUB-AVA	California: Howell Mountain	New York: Seneca Lake	Oregon: Ribbon Ridge	Washington: Red Mountain
AVA IT'S PART OF	Napa Valley	Finger Lakes	Willamette Valley	Yakima Valley
VINEYARD ACREAGE	600	3,700	500	2,000
WHY IT'S SPECIAL	Volcanic soil, major elevation changes and big swings in day and night temperatures	Gravel soil and relatively moderate temperatures thanks to the effect of Seneca Lake	Ancient marine soil; limited water sources means vineyards are mostly dry-farmed	Sandy soil, desert climate and big swings in day and night temperatures
WINE TO TRY	2011 Robert Craig Howell Mountain Cabernet (\$80)	2014 Hermann J. Wiemer Dry Riesling (\$19)	2013 Brick House Select Pinot Noir (\$36)	2011 Cadence Ciel du Cheval (\$45)





## The most delicious name in travel.

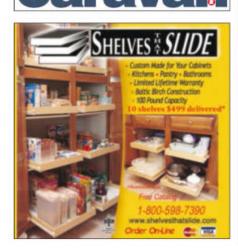
COOKING ADVENTURES I WINE & EPICUREAN VACATIONS GUIDED CULTURAL EXCURSIONS I DIVERSE ITINERARIES

800-390-3292 | edibledestinations.com

# Guided Tours The #1 In Value Since 1952+tax, fees Costa Rica Natural Paradisa, 9 days, \$1095

The #1 In Value Since 1952+tax, fees
Costa Rica Natural Paradise 9 days \$1095
Panama Tour with Canal 8 days \$1195
Guatemala, Tikal, Antigua 10 days \$1295
Nova Scotia, P.E.I. 10 days \$1395
Canadian Rockies, Glacier Grand Canyon, Bryce, Zion Mt. Rushmore, Yellowstone California Coast, Yosemite New England, Fall Foliage 8 days \$1295

FREE 28-Page Brochure
Caravan.com 1-800-Caravan

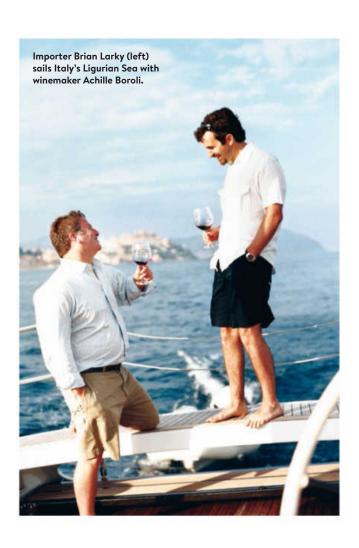




## Have Wine, Will Travel

WHETHER SAILING ACROSS THE PACIFIC OR HIKING THE ARCTIC, WINE IMPORTER BRIAN LARKY ALWAYS BRINGS ALONG TERRIFIC BOTTLES. THIS IS HOW HE DOES IT.

INTERVIEW BY RAY ISLE



# Q. You import wine from Italy, you travel continuously for work, and you always seem to be headed off to white-water-rafting trips or sailing meets. How many miles do you travel each year?

**A.** I'm happy to have just gotten, from United, my million-mile certificate. And that's just from one airline. In terms of how many trips I've done across the Atlantic Ocean, I think it's at least 200.

## Q. Where's the most remote place you've ever opened a bottle of wine?

**A.** In the middle of the Pacific Ocean. I did a sailing race from San Francisco to Hawaii with my buddy Tony Soter, who makes his own wines in Oregon. Just a little two-man racing sailboat. We did a nice toast halfway there with some of his sparkling wine—we call it "Soter-pop." I've sailed across the Pacific five times, and those halfway parties are always great.

#### Q. Do you ever travel anywhere without wine?

**A.** Nope. River trips in Alaska, down in the Grand Canyon, anything; because, really, with a glass of wine, would you rather be sitting in the greatest restaurant in the world or the greatest amphitheater in the world? It's all about the backdrop and the people you're with. I've been up in Alaska on a 10-day trip with friends, and we're making our G&Ts out of glacial ice that's 10,000 years old.

## Q. What's your strategy for packing up wine so the bottles don't get smashed?

A. For just one or two bottles, I use inflatable bags called VinniBags. They're reusable, they weigh nothing and they work—and you can use them for floaties on your kids' arms after you get to where you're going. Also, I love Champagne, which is just never going to break in the first place; those bottles are so heavy. So always bring lots of bubbly in your bags; right now I'm a big fan of Pierre Péters Champagne. On river trips I use these WWII-era aluminum rocket boxes that are airtight and watertight, but it's probably easier for most people to go with reusable cardboard wine shippers [available at gorillashipper.com].

#### Q. Do you have tips for drinking wine on planes?

**A.** Wine tastes different at altitude. Cabin pressurization is equivalent to 7,000 feet or so. This means aromas are more muted and the effervescence of sparkling wines is more aggressive because of their big bubbles. On top of that, your nasal passages get really dried out. I find that lower-alcohol wines with higher acidity do best: Rieslings, Vouvray, Sauvignon Blanc, things like that. The big, heavy reds are always a bit tricky.



## Q. What's the most surprising thing that's ever happened when you've traveled with wine?

**A.** Years ago, I almost put one poor lady in the hospital when a magnum came flying out of the overhead bin and bonked her on the head. But I apologized, and we actually became friends after that. Since 9/11, several times I've been running for the gate before reaching security and realized I still had bottles in my carry-on. But I look at it this way: Who do I give the wine to? That makes it fun. One time I stumbled into a birthday party for this gal who worked for Southwest Airlines. When I gave them the wine I was an instant hero. It was like, "If you want an upgrade, sir, you can have it!" Which would have been great, except that Southwest only has one class.

# Q. Your company, Dalla Terra, imports Italian wine. What's the most interesting thing going on in Italian wine right now?

A. I'd say grape varieties. Napa grows about 10 different grape varieties; Italy grows more than 600. Everyone's all about terroir and all that, but in describing the nature of a place's wines, wouldn't you rather have 600 words in your vocabulary than six? Yesterday, for example, I was tasting some wines from Puglia, a Verdeca and a Susumaniello—those are amazing varieties. You can't say they're new: Italy's been making wine for thousands of years. But there's been a rebirth of unfamiliar varieties that's really exciting.

#### Q. What are your favorite non-Italian wines?

**A.** French bubbly. Always. But I live in California, and I also love California wines. Some old-school stuff particularly—Philip Togni, for example. His wines are great, and his history is wonderful. He's been up on top of Spring Mountain [in Napa] since I don't know when—at least 30 years. He really understands his vineyards row by row.

Larky on a backcountry trip in the Sierra Nevada.

Price of a Laguiole corkscrew with fossilized-mammothtusk handle:

\$550

Winning bid for a 35-pound box of TSA-confiscated corkscrews at a government surplus site in Tumwater, Washington:

**\$24** 

# favorite wines

#### 2012 GAROFOLI PODIUM (\$30)

Most people would never expect the Verdicchio grape to produce something so elegant, that will age so well. I suggest this wine when I want people to reach out beyond Pinot Grigio.

#### 2005 R. LÓPEZ DE HEREDIA VIÑA GRAVONIA CRIANZA RIOJA BLANCO (\$33)

Who else would produce a white Rioja with a current vintage that's 10 years old? I pour this in red-wine glasses because the aroma is so intense: slightly oxidative, herbal, nutty.

#### 2012 PHILIP TOGNI TANBARK HILL CABERNET SAUVIGNON (\$45)

Togni's wines have such honesty; they're a great expression of what Napa can offer, from an old-school Napa visionary. This is his second wine—it's from the same estate vineyards as the top wine, 2,000 feet up on Spring Mountain, but it's much easier to find—and afford.

#### NV RARE WINE CO. HISTORIC SERIES CHARLESTON SERCIAL MADEIRA (\$47)

You can take this wine anywhere. Madeira is heat-resistant and can't oxidize—pretty much indestructible. Sercial is on the dry side for Madeira, so you can enjoy it both during and after a meal.

#### 2014 DÖNNHOFF HERMANNSHÖHLE GROSSES GEWÄCHS RIESLING (\$80)

This stony white, from a vineyard on a 45-degree slope, shows what the Nahe region in Germany does so well. If I could have refrigeration on my desert island, it would definitely be one of my desert-island wines.

#### 2010 MARCHESI DI GRÉSY CAMP GROS MARTINENGA BARBARESCO (\$85)

I think this red is one of the best examples of Barbaresco. (Disclaimer: I also import it.) The marchese is one of the most elegant people I know, and his wines are equally elegant, so refined—this one may be the ultimate example.

#### 2009 PIERRE PÉTERS LES CHÉTILLONS CUVÉE SPÉCIALE CHAMPAGNE (\$125)

Not long ago I had a chance to meet Rodolphe Péters personally during Vinitaly. His wines are amazingly precise, but I also have a fondness for them for the simple reason that Rodolphe himself is such a fabulous person. This gorgeous, floral Champagne comes from one tiny plot of old Chardonnay vines in Le Mesnil.













LAFW.COM





Visitors to the Baccarat Hotel in

New York City are greeted with a backlit installation of 2,000 cut-crystal glasses, OPPOSITE. French king Louis-Philippe commissioned the

Star chefs are feeding the creative energy of a new breed of American hotel, whether with a luxe brasserie menu or an artisanal ice cream truck.

BY M. ELIZABETH SHELDON FOOD PHOTOGRAPHS BY CON POULOS

design in 1841. Fork from Fitzsu. **Baccarat Hotel chef Shea** Gallante reimagines a frisée salad with corn, pancetta

and mushrooms (p. 120).

OPPOSITE: FREDERIC LAGRANGE

FOOD STYLIST: SIMON ANDREWS; STYLE EDITOR: SUZIE MYERS.

THE HOTEL Baccarat, the French crystal company, launched this opulent hotel on 12 stories of a new midtown Manhattan skyscraper directly across the street from MoMA. THE CHEF Shea Gallante, an F&W Best New Chef 2005, runs the "brasserie de luxe," Chevalier. His clever, brilliant interpretations of French classics include a grand seafood platter with uni and an update on coquilles St. Jacques (gratinéed scallops). As evidence of this smart and loosenedup approach, Gallante offers many tasting-menu options: Guests can choose anything from two to 11 courses. THE DETAILS Doubles from \$790; 28 W. 53rd St.; baccarathotels.com.





Gallante makes his own duck pastrami

and other charcuterie for the snacks at the upstairs bar. The drinks menu includes a gin-and-Chartreuse cocktail that's designed to

#### **Sweet Corn Salad with** Pancetta and Mushrooms

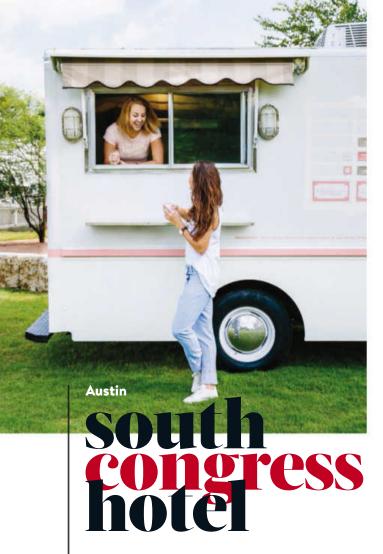
PAGE 119

Total 50 min: Serves 6

- 6 large ears of corn, shucked
- 8 scallions
- 4 oz. pancetta, cut into 1/4-inch dice
- 1/2 cup extra-virgin olive oil
- 12 oz. cremini mushrooms, halved or quartered if large

Kosher salt and pepper

- 1 tsp. finely grated lemon zest plus ¼ cup fresh lemon juice
- 1/2 tsp. honey
- 1 tsp. apple cider vinegar
- 4 oz. frisée, white and light green parts only (4 cups), torn into bite-size pieces
- 2 Tbsp. snipped chives Shaved Gruyère cheese, for serving
- 1. In a pot of salted boiling water, cook the corn until crisptender. 5 minutes. Let cool, then cut the kernels off the cobs.
- 2. Meanwhile, in a large castiron skillet, cook the scallions over high heat until charred on the bottom, about 3 minutes. Cut into 2-inch lengths.
- 3. In the same skillet, cook the pancetta over moderate heat, stirring occasionally, until browned, about 5 minutes. Using a slotted spoon, transfer to a paper towel-lined plate to drain. Pour off all but 1 tablespoon of fat from the skillet.
- 4. Heat 2 tablespoons of the oil in the skillet. Add the mushrooms and season with salt and pepper. Cook over moderately high heat, stirring occasionally, until browned, 5 to 7 minutes.
- 5. In a large bowl, whisk the lemon zest and juice with the honey, vinegar and remaining 1/4 cup plus 2 tablespoons of olive oil. Season the dressing with salt and pepper. Add the corn, scallions, pancetta, mushrooms, frisée and chives and toss to coat; season with salt and pepper. Top the salad with shaved Gruyère and serve. —Shea Gallante



THE HOTEL The owners of Austin's superpopular Sway and La Condesa restaurants opened this complex of neatly arrayed bungalow-style buildings. Their aim is to lure pedestrians in from busy South Congress Avenue, hence the hotel's open layout: There are fantastic restaurants and snack stops at every turn. THE CHEFS Two chefs oversee South Congress's restaurants. Michael Paley, who made his name at 21c Museum hotels, runs Café No Sé, a locavore spot inspired by L.A.'s Sgirl. He is also the talent behind Central Standard, a loose interpretation of a steakhouse, where baked sweet potatoes stuffed with chorizo and avocado replace the usual sour-cream-topped kind (p. 146). Paul Qui, an F&W Best New Chef 2014, runs the omakase counter, Otoko, focusing on raw and cooked fish. THE DETAILS Doubles from \$289; 1603 South Congress Ave.; southcongresshotel.com.

South Congress Hotel's artisanal ice cream truck, TOP, is playfully named Stephen F. Frostin in homage to Texas hero Stephen Fuller Austin. It's a showcase for the hotel's nationally renowned pastry chef, Amanda Rockman, who experiments with flavors like smooth smoked chocolate.

#### Filipino Salad Crêpes

Total 1 hr; Makes 8

This recipe reflects chef Paul Qui's passion for the Filipino flavors he grew up with.

- 1 large egg Fine salt
- 1 cup all-purpose flour
- 1 Tbsp. grapeseed oil, plus more for brushing
- 1/2 cup smooth peanut butter
- 1/2 cup unsweetened coconut milk
- 1 Tbsp. tamari or soy sauce
- 1 garlic clove, finely grated
- 1 green (unripe) mango, peeled and julienned
- 1 cup julienned carrot
- 1 cup julienned daikon
- 1 cup julienned English cucumber
- 1/2 cup torn mint leaves
- 1/2 cup lightly packed chopped cilantro

Small butter lettuce leaves, chopped roasted peanuts and coconut vinegar (see Note), for serving

1. In a medium bowl, beat the egg with ½ teaspoon of salt and ½ cups of water. Gradually whisk in the flour just until a

- batter forms (it's OK if there are lumps), then whisk in the 1 tablespoon of grapeseed oil.
- 2. Heat an 8-inch nonstick skillet and brush with grapeseed oil. Add 1/4 cup of the batter and tilt the skillet to distribute the batter evenly. Cook over moderate heat until bubbles start to form around the edge of the crêpe, about 1 minute. Flip, then cook until lightly browned on the bottom, about 45 seconds longer. Transfer the crêpe to a baking sheet and top with a piece of wax or parchment paper. Repeat with the remaining batter, brushing the skillet with oil as needed; layer paper between each crêpe.
- **3.** In a small bowl, whisk the peanut butter with the coconut milk, tamari, garlic and 3 tablespoons of water; season with salt. In a medium bowl, toss the mango with the carrot, daikon, cucumber, mint and cilantro.
- **4.** Arrange the crêpes on plates. Top each with a lettuce leaf and some of the salad; drizzle with the peanut dressing. Sprinkle with peanuts and coconut vinegar and serve, passing additional vinegar and dressing at the table.

**NOTE** If you can't find coconut vinegar, use white vinegar.





#### Seared Salmon with Anise-Cucumber Salad

Active **30 min;** Total **50 min** Serves **4** 

Four 6-oz. skin-on sockeye salmon fillets

Kosher salt and pepper

- 4 Persian cucumbers, thinly sliced
- 1 red onion, thinly sliced
- 1 Tbsp. anise seeds
- 1/3 cup crème fraîche
- 3 Tbsp. fresh lemon juice
- 20 basil leaves, torn
- 2 Tbsp. extra-virgin olive oil
- **1.** Season the salmon with salt and pepper and let stand for 30 minutes.
- **2.** Meanwhile, in a colander, toss the cucumbers, onion, anise seeds and 2 teaspoons of salt. Let stand for 30 minutes.
- **3.** Gently squeeze the cucumbers dry. In a medium bowl, whisk the crème fraîche with the lemon juice. Add the cucumbers and onion and mix well, then gently stir in the basil.
- **4.** In a large cast-iron skillet, heat the oil until shimmering. Add the salmon, skin side down, and flatten gently with a spatula. Cook over moderate heat until the skin is crisp, 4 minutes. Flip and cook until opaque throughout, 3 minutes. Serve with the salad. —Andrea Reusing

**WINE** Dry German Riesling: 2013 Dr. Bürklin-Wolf Estate.



**THE HOTEL** Chef Andrea Reusing always admired the midcentury architecture of Durham's abandoned Home Savings Bank. Now she's helped transform it into The Durham Hotel, where everything from the coffee to the rooftop concerts highlights local talent.

**THE CHEF** At her Chapel Hill restaurant, Lantern, Reusing cooks Asian-inflected dishes. At The Durham, she will pay tribute to America. "Mark Twain wrote amazing letters home from France about craving simple food, and I was inspired by that," she says. Her loose translations include grilled pork ribs with celery seeds (p. 144).

**THE DETAILS** Doubles from \$249; 315 E. Chapel Hill St.; thedurham.com.

**Durham, North Carolina** 



#### **Dark Sparklers**

Active 10 min
Total 30 min plus cooling
Makes 16 cocktails

This supersimple drink for the rooftop bar at The Durham Hotel was inspired by a book of poetry written by Reusing's friend actress Amber Tamblyn.

- 4 small black plums, quartered and pitted
- 1/2 cup sugar
- 2 tsp. black peppercorns
- 2 tsp. fresh lemon juice
- 1/2 tsp. kosher salt Sparkling wine, for serving
- 1. In a medium saucepan, combine all of the ingredients except the sparkling wine with 2 cups of water and bring to a boil. Simmer over moderately low heat until the plums are very soft and the syrup is deep purple, about 20 minutes.
- 2. Strain the syrup through a fine sieve set over a bowl, pressing on the solids. You should have 2 cups. Let the syrup cool completely, then refrigerate until chilled.
- **3.** For each cocktail, pour 1 ounce of syrup into a flute and top with sparkling wine.

**MAKE AHEAD** The black plum syrup can be refrigerated for 2 weeks.



Champagne flutes by Fferrone Design.





#### **New Orleans**

# the old no. 77

**THE HOTEL** The Old No. 77 gets its energy from New Orleans's young artists and the food artisans championed by chef Nina Compton. That's evident even in the idiosyncratic minibar, stocked with Swamp Pop's Filé Root Beer (filé, made with sassafras powder, is a key gumbo ingredient).

**THE CHEF** Compton (left) fell in love with New Orleans while filming *Top Chef*. Her hotel restaurant, Compère Lapin, is a mash-up of influences: Caribbean (she's from Saint Lucia), English (she has a British grandmother) and Italian (she trained at Scarpetta in Miami Beach). **THE DETAILS** *Doubles from \$117*; *535 Tchoupitoulas St.*; old77hotel.com. -MAREN ELLINGBOE

# Rosemary Chicken with Corn and Sausage Fricassee

Active 1 hr; Total 2 hr; Serves 6

For juicy, flavorful chicken, Compton soaks her drumsticks in a simple brine for 45 minutes before grilling.

#### CHICKEN

- 1/2 cup kosher salt
- 12 chicken drumsticks
- 1/2 cup extra-virgin olive oil
- 4 large garlic cloves, chopped
- 2 Tbsp. finely chopped rosemary
- 1 Tbsp. finely grated lemon zest
- 1 tsp. crushed red pepper

FRICASSEE

- 6 scallions
- 3 Tbsp. extra-virgin olive oil
- 1 medium sweet onion, halved and thinly sliced lengthwise

Salt

- 4 oz. hot Italian sausage, casings removed
- 3 cups fresh corn kernels (from 4 ears)
- 2 cups cherry tomatoes (10 oz.), halved
- 1/4 lb. sugar snap peas, halved lengthwise
- 1/2 cup torn basil leaves
- **1. Make the chicken** In a large bowl, whisk the salt with 6 cups of cold water until dissolved.



The Old No. 77 takes petfriendly

to the next level with a doggy roomservice menu. The hotel will also arrange sessions with a pet psychic and dog masseuse (who can share tips with very motivated owners). Add the chicken and refrigerate for 45 minutes. Remove the chicken and pat dry with paper towels. Wipe out the bowl.

- 2. In the same bowl, whisk the olive oil with the garlic, rosemary, lemon zest and crushed red pepper. Add the chicken and turn to coat, rubbing some of the marinade under the skin. Marinate the chicken at room temperature for 45 minutes.
- 3. Light a grill or preheat a grill pan. Grill the chicken over moderate heat, turning occasionally, until lightly charred and an instant-read thermometer inserted in the thickest part of each leg registers 165°, about 25 minutes.
- 4. Meanwhile, make the fricassee In a large cast-iron skillet, cook the scallions over high heat until charred on the bottom, about 3 minutes.

  Transfer to a work surface and cut into 1-inch lengths. In the same skillet, heat the olive oil.

  Add the onion and a generous

pinch of salt and cook over moderately high heat, stirring occasionally, until softened and lightly browned, about 6 minutes. Add the sausage and cook, breaking up the meat with a wooden spoon, until nearly cooked through, 6 to 8 minutes. Add the corn and tomatoes and cook, stirring occasionally, until the corn is crisp-tender and the tomatoes are softened, about 5 minutes. Stir in the snap peas and cook until crisp-tender, about 2 minutes longer. Stir in the basil and scallions and season with salt. Transfer the fricassee to a platter, top with the chicken and serve.

wine Thanks to all the sunshine, California Chardonnay tends to have bright, ripe fruit flavors. These wines are fantastic with peak-of-summer dishes like this chicken. Try the 2014 Bishop's Peak or the 2013 Cambria Katherine's Vineyard.





#### Miami Beach

# 1 hotel South beach

**THE HOTEL** This is the first property by 1 Hotels, a new line with a strong focus on sustainability. The eco ethic is clear in big and small ways: "Do Not Disturb" signs are printed on repurposed cardboard from shipping containers, Teslas are on call for guests and—most significantly—chef Tom Colicchio runs all the restaurants, including the one by the pool.

**THE CHEF** "We spent months sourcing everything from Florida—we even found a fantastic burrata," says Colicchio. At Beachcraft, he chars local octopus on a custom wood-burning grill to serve with a smoky-sweet ancho chile sauce; for his cabana menu at the poolside Sand Box (above), he fills tacos with kale slaw and yuca-encrusted lionfish, an invasive species. (One way to reduce the number of lionfish threatening local marine ecosystems is to eat them.)

**THE DETAILS** Doubles from \$499; 2341 Collins Ave.; 1hotels.com/southbeach.

"Plate scraps usually end up in a landfill, but we have a system called the Orca that converts leftovers into flushable water," says Colicchio. He is also a fan of 1 Hotel's other low-impact policies: Glassware throughout the property is made from recycled wine bottles, for instance.

#### Grilled Octopus with Ancho Chile Sauce

Active 1 hr; Total 2 hr 30 min Serves 6

Colicchio was inspired by the flavors of Mexico while filming season 12 of *Top Chef.* He incorporated many of those elements into menus at 1 Hotel in Miami Beach, including this darkly spicy ancho paste.

#### OCTOPUS

- 2 Tbsp. extra-virgin olive oil One 3½- to 4-lb. cleaned octopus, head and tentacles separated
- 3 shallots, thinly sliced
- 3 garlic cloves, thinly sliced
- 1 Tbsp. sweet pimentón de la Vera (smoked paprika)
- 2 cups dry sherry

#### SAUCE

- 3 ancho chiles, stemmed and seeded
- 1 small dried chipotle chile, stemmed and seeded
- 3/4 cup apple cider vinegar
- 3 Tbsp. honey
- 1 garlic clove

for serving

- ¹¼ cup plus 2 Tbsp. grapeseed or canola oil Salt Canola oil, for brushing Jicama Salad (p. 144),
- 1. Prepare the octopus Pre-

heat the oven to 300°. In a large enameled cast-iron casserole, heat the olive oil. Add half of the octopus and cook over moderately high heat, turning, until lightly browned all over, 3 to 5 minutes. Transfer to a plate. Repeat with the remaining octopus.



- 2. Add the shallots and garlic to the casserole and cook over moderate heat, stirring, until lightly browned, about 2 minutes. Add the pimentón and cook, stirring, until fragrant, about 20 seconds. Carefully add the sherry and bring to a boil. Return the octopus to the casserole, cover and braise in the oven until very tender, about 1 hour and 30 minutes. Let the octopus cool completely in the liquid.
- 3. Meanwhile, make the sauce In a medium saucepan, toast the chiles over moderate heat, turning, until fragrant and pliable, 2 to 3 minutes. Add the vinegar, honey and garlic and bring just to a simmer. Remove from the heat and let stand until the chiles are softened, about 20 minutes. Transfer to a blender and puree until smooth. With the machine on, gradually add the grapeseed oil until incorporated. Season the ancho chile sauce with salt.
- **4.** Remove the octopus from the liquid. Using a paper towel, wipe the purple skin off the tentacles, leaving the suckers intact. Cut the head in half. Discard the braising liquid.
- **5.** Light a grill or preheat a grill pan and brush with canola oil. Grill the octopus over high heat, turning, until lightly charred all over, about 4 minutes. Transfer to a baking sheet and immediately brush with some of the ancho chile sauce. Serve with the jicama salad, passing the remaining sauce at the table.

**MAKE AHEAD** The recipe can be prepared through Step 4; refrigerate the octopus and ancho chile sauce separately for up to 3 days.

wine Dry, fruit-forward rosés can help cut the heat in spicy dishes like this octopus. Try the Italian 2014 Bisson Portofino or the French 2014 Château de Campuget. continued on p. 144









WHEN IT COMES TO ITALIAN FOOD, Scott Conant is a champion. The energetic chef and judge of TV's *Chopped* is known for a rich, buttery spaghetti al pomodoro that is one of America's more obsessed-over pastas. He is quick to credit his southern Italian heritage, and the languid, generous meals he had visiting his mother's family in Campania.

But when Conant visits his wife's family in Bodrum, on Turkey's southwestern coast, he barely gets into the kitchen. Meltem Conant, a Turkish-American entrepreneur, comes from a passionately hospitable clan that loves to cook. Every summer, the couple and their two small daughters, Ayla and Karya, travel to the Aegean resort region of white villas and craggy coves, where 20 or so of Meltem's relatives gather from all around Turkey to vacation. "We don't let Scott cook much, other than maybe throw a fish on the grill and toss an occasional salad. We want to show off our food," says Meltem. Says Scott with a laugh, "What? Me? Compete with amazing cooks like Mel's mom and aunts?"

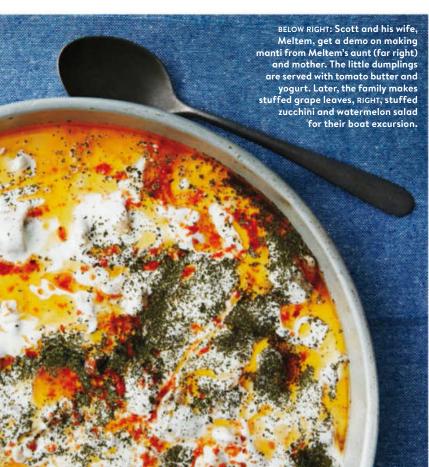
On the most recent trip, Meltem's mother, Nigar Babac, agreed to give Scott a lesson on a few Turkish classics. She taught him how to roll out the dough for manti, wee meat-filled dumplings that look a lot like tortellini. These date back to the 13th century, when tribes traveling from Asia would heat them over a fire. Nigar serves her ground-beef-stuffed version with an intriguing double sauce of yogurt and spice-sizzled tomato butter (p. 131). "Manti are

easy," says Meltem. "But you need an entire family for all the shaping and folding. Even our five-year-old, Ayla, helps out." She continues: "I found out how much work it is to make them by yourself when I was 12. I couldn't find a rolling pin, so I used a pencil to roll out each one." Close by, Nigar prepped the sarmas, the beloved stuffed grape leaves that get their name from the Turkish word *sarmak*, "to wrap." She made them from grape leaves she'd picked herself and rice she'd sweetened with sautéed onions, tomato paste and a little mint (p. 132). "They're best eaten warm, with your hands," says Meltem.

Meltem braised eggplant with tons of olive oil and tomatoes for an Ottoman-era palace dish called imam bayildi, or "imam fainted" (p. 148). Turks love to debate why the cleric swooned: Was it the indecent amount of expensive olive oil or the eggplant's sheer deliciousness? The eggplant belongs to a genre of dishes called zeytinyagli (zey-tihn-yah-lih), a term for olive oil-braised vegetables that come out shiny and luscious, like a savory jam.

Later, on a family outing on a chartered sailboat, Scott got his chance to grill, heating up coals to cook freshly caught cipura (sea bream). First he soaked the fish in salted water for an hour to keep it moist, "a boat owner's trick," he explains.

"Scott still doesn't speak Turkish," says Meltem. But when it comes to the food, "he totally understands all the love." –ANYA VON BREMZEN









#### Watermelon, Feta and Almond Salad

- Total 20 min; Serves 6
- ½ cup raw almonds (3 oz.)
- 1/2 small seedless watermelon (41/2 lbs.), flesh cut into 1-inch pieces (8 cups)
- 1/2 Ib. Greek feta cheese, broken into 1/2-inch pieces (1 cup)
- 1. Preheat the oven to 375°. Spread the almonds in a pie plate and toast for about 10 minutes, until golden. Let cool.
- **2.** Mound the watermelon in a large bowl and season with salt. Top with the cheese and toasted almonds and serve.

#### Manti with Tomato Butter and Yogurt

Active **1 hr 30 min;** Total **3 hr** Serves **6** 

These classic Turkish dumplings are filled with meat and served swimming in two simple and delicious sauces.

#### DOUGH

- 1 cup plus 2 Tbsp. allpurpose flour, plus more for dusting
- 1 large egg
- 1/8 tsp. kosher salt

MEAT FILLING

- 1/2 lb. ground beef
- 1 small onion, grated
- 3 Tbsp. minced parsley
- 1 tsp. kosher salt

1/4 tsp. pepper YOGURT SAUCE

- 1 cup Greek yogurt
- <sup>1</sup>/<sub>2</sub> tsp. finely grated garlic
  Kosher salt

TOMATO-BUTTER SAUCE

- 4 Tbsp. unsalted butter
- 2 Tbsp. tomato sauce
- 1 tsp. paprika

  Dried mint and Aleppo
  pepper, for garnish
- 1. Make the dough In a medium bowl, combine all of the ingredients with 5 tablespoons of water and mix with a wooden spoon until a dough forms. On a lightly floured work surface, knead the dough until smooth, about 5 minutes. Clean the bowl and return the dough to it. Cover with plastic wrap and let rest for 1½ hours.
- **2. Make the meat filling** In a medium bowl, combine all of the ingredients and mix well.
- **3. Make the yogurt sauce** In a small bowl, combine the yogurt and garlic and season with salt. Mix well and refrigerate.

- 4. Make the tomato-butter
- **sauce** In a small saucepan, melt the butter over low heat. Stir in the tomato sauce and paprika and keep warm.
- **5.** Lightly dust a baking sheet with flour. Bring a large pot of salted water to a boil.
- **6.** On a lightly floured work surface, using a lightly floured rolling pin, roll out the dough ½6 inch thick. Cut the dough into 2-inch squares. Spoon ½ teaspoon of the filling in the center of each square. To form the manti, fold the dough over the filling to form a triangle; press the edges together to seal. Transfer the manti to the prepared baking sheet.
- 7. In a large pot of boiling water, boil the manti until tender and cooked through, about 5 minutes. Using a slotted spoon, transfer to bowls. Top with the yogurt sauce and warm butter sauce, sprinkle with dried mint and Aleppo pepper and serve.

# SCOTT'S FAVORITE SPOTS AROUND BOULD

**URFA LAHMACUN** We go to this spot—located on the second floor of the Bodrum bus terminal—for the lahmacun, which is like a flatbread baked to order and topped with meat and peppers. The owner used to live in the US and is quick to explain the food in English. *No phone number or website*.

**SAIT** We love sitting outdoors at night and having our kids help us choose from the raw-seafood display—there's superfresh fish, lobster, even octopus. *In the marina in Yalikavak*; 011-90-252-385-5386.

**LIMAN KÖFTECISI** A small place off the marina that's great for families. The famous kofte adana are like well-seasoned Turkish meatballs. *limankoftecisi.com*.

**NO:81 HOTEL** My wife and I got married at this hotel in Türkbükü. The staff is kind, the rooms are spacious and simple, and there's a day club if you want to swim in the ocean. Going to the mom-and-pop shops nearby is fun; Meltem loves the jewelry store in the Divan hotel. *011-90-252-377-6105*.

**SALTY BOAT CHARTER** A friendly father-and-son team charters their 13-passenger boat for day trips. Make sure to ask them to grill some fish for you! *bootsmaster@hotmail.com*.



PAGE 131

Active **30 min;** Total **1 hr 30 min** Serves **6** 

- 1/2 cup extra-virgin olive oil
- 1 large onion, minced
- 1 Tbsp. tomato paste
- 1 cup long-grain white rice
- 1/2 cup chopped parsley leaves plus 12 stems
- 2 tsp. dried mint
- 1/2 tsp. sugar
  Salt and pepper
- 18 large brined grape leaves, rinsed and patted dry
- 1. In a medium saucepan, heat 2 tablespoons of the oil. Add the onion and cook over moderate heat, stirring occasionally, until translucent, 5 minutes. Stir in the tomato paste and cook, stirring, until lightly caramelized, about 3 minutes. Add the rice and 1 cup of water; bring to a

simmer. Cover and cook over low heat until the water is absorbed, about 5 minutes. Remove the saucepan from the heat. Stir in the chopped parsley, mint and sugar and season with salt and pepper. (The rice will not be fully cooked yet.)

- 2. Spread the grape leaves on a work surface. Spoon 2 table-spoons of the filling down the center of each leaf, leaving a 1-inch border on each side. For each stuffed grape leaf, fold the sides over the rice, then roll up the leaf into a log.
- **3.** Scatter the parsley stems in a large skillet. Set the stuffed grape leaves on top in a single layer. Season with salt and add enough water to just cover the rolls. Bring to a simmer and cook over moderately low heat, uncovered, until the rice is tender, about 25 minutes. Drizzle the remaining oil over the grape leaves and let stand until cooled to room temperature. Serve.

#### **Grilled Sea Bream**

Active **30 min;** Total **1 hr 30 min** Serves **6** 

Two 1½-lb. cleaned whole sea bream (orata)
Kosher salt

Canola oil, for brushing

- 4 Tbsp. extra-virgin olive oil
- 1. In a large bowl, cover the fish with cool water. Generously salt the water and let stand for 1 hour at room temperature. Drain the fish and pat dry.
- 2. Light a grill to medium and oil the grate. Rub the fish with 2 tablespoons of the olive oil and season lightly with salt. Grill, turning once, until cooked through, about 20 minutes. Transfer to a platter, drizzle with the remaining olive oil and serve.

wine Try this flaky white fish with a crisp, lemony white, like Greece's Moschofilero. Look for the 2013 Semeli Mountain Sun or the 2013 Skouras Salto.

#### **Semolina Pudding**

Active **20 min;** Total **50 min** Serves **6** 

- 1 cup fine semolina
- 1 stick unsalted butter
- 1/4 cup pine nuts
- 11/4 cups plus 1 Tbsp. sugar
- 11/4 cups whole milk
- 1/4 cup chopped walnuts
  - Ground cinnamon, for sprinkling

In a medium saucepan, cook the semolina, butter and pine nuts over moderate heat, stirring, until the pine nuts are golden, about 5 minutes. Add 1¼ cups of the sugar, the milk and 1¼ cups of water and bring to a simmer. Cover and cook over low heat, stirring occasionally, until very thick, 10 minutes. Sprinkle the remaining sugar on top, cover and let stand until warm, 10 minutes. Serve in bowls topped with the walnuts and cinnamon.

continued on p. 148





GHOSTS ARE EVERYWHERE in Mexico
City, looming massively over the
living. At the highest point in Bosque
de Chapultepec, the city's gracefully
scrubby central park, the dead are
stacked up like churros in David Alfaro
Siqueiros's 1957 mural of martyrs to the
Revolution. Closer to earth, in the
posh apartment zone of Polanco, chef
Enrique Olvera's dead grandfather—
photographed like a silver-screen
star—gazes like a specter on everyone
entering or leaving the city's most
famous restaurant, Pujol.

I'm in Mexico City for a ghost tour of my own: I want to find the dishes that haunt Olvera's memory. This is the food that inspires the 39-year-old hero of modern Mexican gastronomy, both at Pujol and at his year-old New York City restaurant, Cosme.

Olvera, more than any other chef, convinced the world that Mexico City is an essential pin on every global map of food. He grew up in and around here, heading to the US to study at the Culinary Institute of America in Hyde Park, New York. In 2000, he opened Pujol—a slurring of *pozole*, his nickname in school, a burn for being pudgy. His food was heavily influenced by *The French Laundry Cookbook*: New American tweaked with Mexican ingredients, as in foie gras with guava. It wasn't until 2005 that Olvera found his own identity, and an audience.

Dinner at Pujol can invade your senses like a distillation of Mexico. You feel its sweep in a series of small, expressive gestures: the first spring escamoles (ant larvae), bursting from a single pea pod, a statement of birth. Or the contrasting moles: a two-year-old mole madre, brown as earth, perpetually fed with new mole; and a brick-red mole nuevo. Both are spread on the plate as a disk within a circle, like some reductive Aztec calendar. Olvera is a chef who thinks a lot about time.

When Cosme opened, critics pored over the dishes to divine some authentic expression of Mexico. Some found it. Others focused on Olvera's genius as a restaurateur, his charisma, the way he studies his clientele and gives them what they want in a place thousands of miles from his source of inspiration.

Right now, kitty-corner from me at the massive table in the private dining room at Pujol, just off the burnished galley of a prep kitchen that's animated by a dozen cooks, Olvera is trying to find his voice in the literal sense. After two months away, he got back to Mexico City with a raw throat ravaged by a cold. He's

Enrique Olvera at his Mexico City restaurant Pujol, on a quiet street in the posh Polanco neighborhood, OPPOSITE.

# GHOS1

sipping an infusion of ginger and lime, poured from a murky French press one of his cooks has just delivered.

Olvera has come from his cardiologist. "Just a few..."—he flutters a splayed hand in front of his black V-neck tee—"...chest pains." His grizzled black beard frames his smile, spread wide in an expression of feral charm. "Don't worry," he says, lowering his face to sip, "I'm not dying. There's an old saying in Spanish." He brings his head back up to blast me-with that smile again. "Hierba mala nunca muera." A bad weed never dies.

Olvera looks slightly withered, though. This week while he's in Mexico, his life is a tight grid of two-hour calendar blocks. He just wrapped his epic English-language book for Phaidon, *Mexico from the Inside Out*, which traces the life of Pujol. Now he has to approve the type of padded envelopes that review copies will be mailed in, go over blueprints for Manta—a restaurant at The Cape hotel in Mexico's Los Cabos—and taste the tiny chia-seed tostada one of his sous-chefs has tracked him down to try. He also wants to take me to his

Dinner at Pujol can invade the senses like a distillation of Mexico: the tang of vinegar, BELOW, the fragrance of hoja santa leaves, OPPOSITE, BOTTOM LEFT.



laid-back café, Eno, just down the street, where the menu is stocked with breakfast and lunch standards like eggs with chorizo and quinoa salad.

But this morning, Olvera is most interested in taking me around Mexico City to try the classic dishes he loves best. He says, "A lot of people in Mexico are like, 'Oh, now that you're in New York you don't give a shit about us anymore.' That's wrong: Pujol is the first, the most important restaurant."

At Pujol, Olvera's inspiration drips through a filter of thought and technique, but in New York City he traces a more direct line to the foods he loves, some since he was a kid. Cosme is where Olvera is freer to be himself, truer to his food memories. New York, in a weird way, brings Olvera closest to Mexico City.

On a Monday morning, just after 10, not a lot is happening at Mercado San Cosme. Olvera's grandfather lived six blocks away, in Colonia San Rafael, and little-kid Enrique hung out here. It's a market off the tourist circuitstalls sell clothes and shiny pink backpacks for kids, plastic colanders and socks, piñatas like spiky Bethlehem stars at every stage of construction. In the illusory green light of fluorescent tubes, Olvera ambles down one of the lanes toward the skylit center, and the stillquiet, not-vet-open comida corrida booths, home to Mexico City's cheap midday meals. He points out sapotes negros-rich, chocolate-colored cousins of the persimmon-and a cardboard box of black-spotted bananas, each no bigger than a baby's foot.

"Fruit in Mexico is always overripe," he says, holding up a hand of decaying bananas, signaling to the girl that he wants to buy. "It's the taste of moles, the smell of chiles that have been drying out. People will drop the peel from an orange on the ground, and it stays there to rot. It's in the air." The past keeps its hold on Mexico, even what you breathe.

Olvera has delivered this discourse on rotten bananas in other interviews. As a boy, he was forced to eat them by his grandmother on his mom's side, who lived in Tabasco, in Mexico's far south. "I always thought we were poor, so we had to eat them," he says. "But we weren't that poor. As I grew up I understood she liked the flavor."

We get to the stall Olvera wants to show me, a taco stand overseen by a gentleman called Memo, in a white dress shirt, face molded by deep, soft wrinkles. He orders us each a taco-chicharrón in salsa roja. Pale, semitranslucent sheets of pork skin tinted deep orange overlap one another on a tortilla laid out on a wax paper square. The chicharrón's edges are gnarled, phantom crispness turning soft to frame a lush texture. It glows with the transformative power chefs live for.

In front of San Cosme, waiting for our Uber, I notice Olvera's tattoos. "This," he says, lifting his left sleeve, "is the arm of my family." There are symbols for his children, represented by their nicknames: Rábano (radish), Mosca (fly). A duck (Pato) for his wife, Allegra, and Mayan numbers—dots above thick horizontal bars—for the dates of his kids' birthdays, like a small, pre-Columbian codex needled on skin.

But his right arm, Olvera says, is his alone. He lifts the sleeve: There are lashing ink flames and some crazy gyroscopic symbol above parallel lines. "This arm is my idea," he mumbles as if reticent, like I just asked him to strip off his shirt. One by one, he points to his tattoos: "No beginning...no end...an equal sign...everything's the same...whatever."

I felt like I could see the opposing lobes of Olvera's mind-history on one side, cosmic invention on the other. It's the





same dichotomy as Cosme: a nostalgic crawl through a disappearing Mexico, and a space walk into creation's void.

Early next morning, I head for more chicharrón, this time in salsa verde, at Olvera's beloved **Fonda Margarita** in Tlacoquemecatl del Valle. The place is a dream of urban Mexico, a 60-year-old *fonda*—the modest neighborhood restaurant equivalent of an Italian trattoria—that looks like a blown-up shed with rippled sheets of fiberglass roofing covering partially open walls. It's on a street where a car wash faces a white church, El Señor del Buen Despacho, Saint of the Good News. A local expression of no-nonsense faith, in bureaucrat-speak, if ever there was one.



A tweed-jacketed guy singing a bolero inside Fonda Margarita glimpses me through the glass of the metal door and slides it open. Folding myself into the skinny beer-hall table with a spangled turquoise top, I can just barely see the charcoal braziers in the back kitchen.

At 7 a.m., Fonda Margarita is half-full of middle-aged *chilangos* (Mexico City residents) dressed for the office hunched over albóndigas (meatballs) and huevos rancheros. The chicharrón verde is a bowl of rough, browned hunks of pork skin submerged in thick tomatillo sauce. The rind turns beautifully gelatinous as it braises in the tart green sauce. Like the tacos at San Cosme market, it's a study in transformation, turning poverty into something lush and transcendent.

That's also true at Restaurante Nicos, a rambling family restaurant in Colonia Clavería, a couple of miles north of Polanco, full of older chilangos capping their lunches with elaborate, boozy coffees with whipped cream and aniline-red cherries. Nicos is the source of Olvera's favorite guacamole, the one listed at the bottom of Cosme's menu, footnote-style. Only at Nicos, the guacamole is a production-a server with a plastic name tag rolls a cart to your table and, in front of you, pounds ingredients in a black molcajete: coarse salt, olive oil from Baja, onion, chiles, tomato, cilantro, avocado-there isn't even a faint spritz of lime to distract from the avocado's subtle acidity. Olvera's version at Cosme adds peas, veering further from the tangy guacamole pastes of US burrito joints, highlighting the grassy freshness of perfectly ripe avocado (p. 141).

There's that same surprising alliance of sweetness and vegetable intricacy in Cosme's most famous dish, the husk meringue. It's a broken meringue, slightly creamy inside like a pavlova, and it contains cornhusk ash, so it's a tenuous shade of taupe. The filling: pureed sweet corn with a little mascarpone folded in (p. 142). Carlos Salgado of Taco María in Costa Mesa, California (an F&W Best New Chef 2015), says Olvera's dessert made him very emotional the first time he tasted itthe charred-husk scent brought him back to the tamales his mom made in Orange County when he was a kid.

"You have those deep-roasted husks at the sides of the pot," Salgado says. They fuse with the masa so "you end up eating ash—my mom passed on to me a love of all things burnt and charred." Even for a Mexican-American like Salgado, memory and inspiration collide, leaving a plaster-dust wrack of smoky meringue.

Olvera takes me to the source of this dessert, the Polanco outpost of **Pastelería La Gran Vía**, a 75-year-old pastry chain. It's afternoon, and the shop is empty, a lone purple-and-green molded gelatina sitting under fluorescent light in the refrigerated case. Somebody from Pujol must have called to say Olvera was coming. Giggling, red-faced, the teenage counter girl with braces and a purple streak in her hair carries out a tray with a dozen meringues as big as baked potatoes, white and chalky-looking, split and filled with whipped cream.

"Usually on the weekends," Olvera says, sitting at a tiny table, grabbing a meringue, "on a Sunday night, you would get one of these." We bite together—it's so big it hits my nose, the dry squeak of hardened meringue on my teeth and then a gush of sweet, vanilla–flavored cream. It's super–sugary and irresistible. Olvera smiles as he demolishes one, meringue crumbs clinging to his beard, momentarily lost to the ghosts.

John Birdsall is a writer and ex-cook living in Oakland, California. Follow him on Twitter @John\_Birdsall.









## Crispy Pork Belly Tacos with Pico de Gallo

Active **1 hr;** Total **4 hr** Serves **4** 

BRAISED PORK BELLY

One 2-lb. piece of meaty pork belly

- 1 cup extra-virgin olive oil
- 1 cup melted lard or shortening
- 3 garlic cloves, crushed
- 1 white onion, coarsely chopped
- 2 morita chiles (see Note) or dried chipotle chiles
- 2 tsp. kosher salt

PICO DE GALLO

- 1/2 lb. cherry tomatoes, finely chopped
- 4 oz. tomatillos—husked, rinsed and finely chopped (about <sup>3</sup>/<sub>4</sub> cup)
- 1/2 small red onion, finely chopped
- 1 chile de árbol, crumbled
- 1/4 cup Mexican beer, such as Corona
- 1/4 cup fresh lime juice Kosher salt

TACOS

1 Tbsp. canola oil
Twelve 5-inch Corn
Tortillas (p. 150) or fresh
corn tortillas, warm
Lime wedges, for serving

#### 1. Braise the pork belly

Preheat the oven to 250°. In a large ovenproof saucepan, combine all of the ingredients and bring to a simmer over moderate heat. Cover, transfer to the oven and braise the pork until very tender, about 3 hours. Transfer the pork to a plate to cool slightly; discard the braising liquid.

## **2. Make the pico de gallo** In a bowl, combine all of the

ingredients except the salt. Season with salt and mix well.

**3. Make the tacos** In a large cast-iron skillet, heat the canola oil. Add the pork belly, skin side down, and weigh it down with another heavy skillet. Cook over moderately low heat until golden and crisp, about 10 minutes. Transfer the pork, skin

side up, to a cutting board and let cool slightly. Slice across the grain ¼ inch thick, then halve the slices crosswise. Top each tortilla with a few pieces of pork belly and a little pico de gallo and serve warm.

**NOTE** Morita chiles are small, dried smoked chiles; they're a little spicier than chipotles.

MAKE AHEAD The braised pork belly can be refrigerated overnight; return to room temperature before frying. The pico de gallo can be refrigerated for 6 hours.

**BEER** Nothing will ever go as well with tacos as an ice-cold Mexican lager. Serve these perfect pork belly ones with bottles of Bohemia or Negra Modelo.

#### Mixed Mushroom-and-Cheese Quesadillas

Total 45 min; Makes 6

These simple, superb quesadillas can be filled with almost any sautéed mushrooms—a mix of different types gives the stuffing layers of texture. If store-bought tortillas are too small to fold, buy double the amount and use two to make a sandwich

- 1/4 cup corn oil
- 1/2 cup finely chopped white onion
- 3 large garlic cloves, minced
- 1 red jalapeño or Fresno chile, minced
- 12 oz. mixed oyster and white mushrooms, trimmed and very coarsely chopped Salt
- 2 Tbsp. finely chopped epazote or 1 tsp. chopped oregano
  - Six 8-inch Corn Tortillas (p. 150) or 12 fresh corn tortillas
- 9 oz. Oaxaca or Monterey Jack cheese, shredded (3 cups)
- 1. In a large skillet, heat the oil until shimmering. Add the onion, garlic and chile and cook over moderately high heat, stirring, until just softened, about 2 minutes. Add the mushrooms

and a generous pinch of salt and cook, stirring occasionally, until tender and browned, about 10 minutes. Remove from the heat and stir in the epazote. Season with salt.

2. Heat a large cast-iron griddle over moderately high heat. Add 3 tortillas to the griddle and top each one with 1/2 cup of the cheese and 1/3 cup of the mushrooms. Cook until the cheese just starts to melt, about 2 minutes. Using a spatula, fold the tortillas in half, pressing lightly to form quesadillas. Cook, flipping once, until the tortillas are browned in spots and the cheese is melted, 2 to 3 minutes longer. Transfer to a work surface. Repeat with the remaining tortillas, cheese and mushrooms. Cut the quesadillas into wedges and serve.

**SERVE WITH** Red salsa (homemade or store-bought) or Salsa Verde (p. 151).

**BEER** Toasty, malty beers are a great match for earthy mushrooms. Try an amber ale like the Dos Equis Amber from Mexico or the Anderson Valley Boont Amber from California.

#### **COVER RECIPE**

#### **Spicy Pea Guacamole**

O Total 20 min; Serves 4

Green peas add lovely sweetness to Olvera's guacamole. He doesn't use lime juice—he likes to show off the subtle acidity of the avocado—but you can add a squeeze if you prefer.

- 1 serrano chile, chopped
- 1/2 cup chopped cilantro
- 1/2 cup thawed frozen peas
- 2 medium Haas avocados peeled, pitted and chopped

Kosher salt

Tortilla chips, for serving

In a mortar, mash the chile with the cilantro. Add the peas and avocados and mash until well blended but still chunky. Season with salt and serve with chips.







## Cornhusk Meringues with Corn Mousse

Active 1 hr; Total 2 hr plus cooling; Serves 4

The recipe for this much-Instagrammed dessert meringues flavored with charred cornhusk powder and filled with sweet corn cream is in Olvera's new cookbook, Mexico from the Inside Out.

MERINGUES

- 4 dried cornhusks (1/2 oz.)
- 2 large egg whites
- ½ cup sugar

MOUSSE

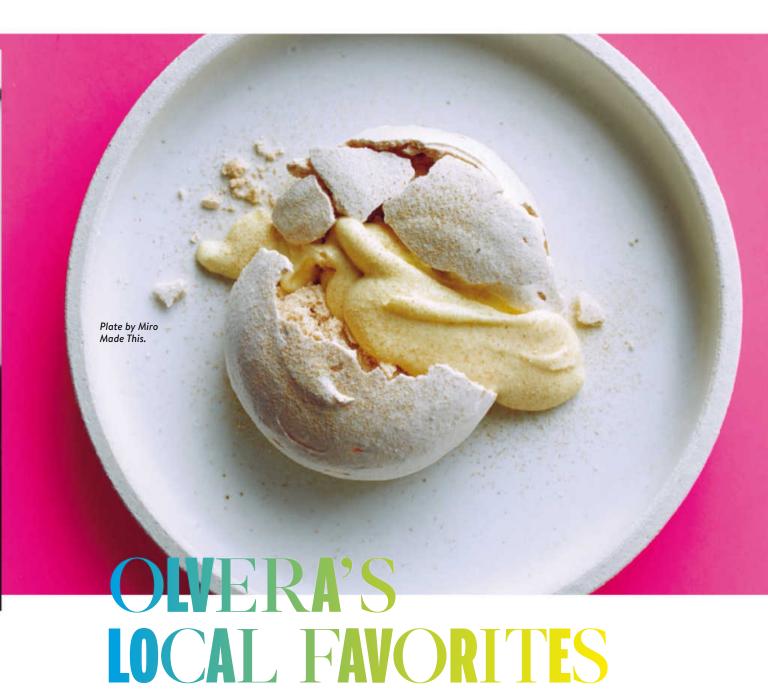
- 1½ cups fresh corn kernels (from 3 ears)
- 1 Tbsp. sugar

- 1/8 tsp. kosher salt
- 1 cup heavy cream
- 1/4 cup mascarpone
- **1. Make the meringues** Preheat the oven to 450°. Spread the husks on a large baking sheet; bake for 8 to 10 minutes, until lightly browned. Reduce the oven temperature to 200°.
- **2.** Break the husks into small pieces. Transfer to a spice grinder in batches and grind to a powder. Sift the husk powder through a fine sieve.
- **3.** In a stand mixer fitted with the whisk, beat the egg whites until soft peaks form. With the mixer on, gradually beat in the sugar until medium peaks

form. Add 2½ tablespoons of the husk powder; beat at medium-high speed until stiff.

- 4. Transfer the meringue to a pastry bag fitted with a ¾-inch round tip. Pipe four 3-inch rounds of meringue onto a parchment paper–lined baking sheet. Bake for about 1 hour and 10 minutes, until the meringues are set and sound hollow when lightly tapped on the bottom. Let cool completely, at least 2 hours.
- **5. Meanwhile, make the mousse** In a skillet, combine the corn, sugar, salt and ¾ cup of the cream and bring just to a boil. Simmer over moderate heat, stirring, until the corn is tender, 5 minutes. Transfer to a

- blender and puree until smooth. Strain the puree through a fine sieve, pressing on the solids. Let cool completely, then whisk in the mascarpone.
- **6.** In a bowl, beat the remaining ¼ cup of cream until stiff. Fold into the corn mixture until no streaks remain.
- 7. Transfer the meringues to plates and gently crack open with a table knife. Spoon the corn mousse into the meringues and sprinkle with the remaining husk powder. Serve right away.
- MAKE AHEAD The meringues can be stored in an airtight container overnight. The mousse can be prepared through Step 5 and refrigerated overnight.



#### **MODERN NEW RESTAURANTS & BARS**

**Pujol** Olvera's Mexican flagship serves dishes like his signature aged mole madre paired with fresh mole. *Calle Francisco Petrarca 254*; *pujol.com.mx*.

Maximo Bistrot Local Chef Eduardo (Lalo) García, an alum of Pujol and New York City's Le Bernardin, cooks exclusively with ingredients that arrive in his kitchen within a day. Says Olvera, "Lalo is just a great chef." Tonalá 133; maximobistrot.com.mx.

**Quintonil** Chef Jorge Vallejo celebrates native Mexican foods like an amaranth tamal in salsa verde with Mexican herbs. *Newton 55*; *quintonil.com.*  Restaurante Carlota This new restaurant inside the Carlota hotel, from rising-star chefs Joaquin Cardoso and Sofía Cortina, serves deceptively simple-sounding dishes like chilled pea soup with coconut and lemon verbena. Río Amazonas 73; hotelcarlota.com.

Maison Artemisia The specialty at this cocktail bar is absinthe, including a blend that's custommade in France for the lounge's owners. *Tonalá 23; maisonartemisia.com.* 

**Eno** At Olvera's white-walled café, breads and pastries are made in-house; the breakfast menu includes eggs with avocado leaves or cactus. *Multiple locations including Francisco Petrarca 258; eno.com.mx.* 

#### TRADITIONAL COOKING

Mercado San Cosme A Mexican market frequented by locals, with a notable *comida corrida*–street-food hub. San Rafael (no phone or website). Los Panchos This 70-year-old place serves all the classics: quesadillas, enchiladas, caldos (soups). Olvera goes for the carnitas tacos. *Calle Tolstoi 9; lospanchos.mx*.

**Restaurante Nicos** A neighborhood restaurant where waiters wheel carts around the dining room loaded with ingredients for mixing guacamole tableside. *Av. Cuitláhuac 3102; nicosmexico.mx.* 

Fonda Margarita Anthony Bourdain called out this shack for its stellar breakfasts. It's also a favorite of Olvera's for chicharrón tacos in salsa verde. Adolfo Prieto 1364; fondamargarita.com.

Pastelería La Gran Vía This pastry shop makes meringues that inspired Olvera's much-talked-about charred-cornhusk version. Horacio 135; pastelerialagranvia.com.



#### **Jicama Salad**

PAGE 127

Total 30 min; Serves 6

To keep the jicama crisp in this simple, refreshing salad, start with a very firm root and cut the julienne a bit thicker.

One 1½-lb. jicama, peeled and julienned

- 2 celery ribs, thinly sliced
- 1 Fresno chile, thinly sliced
- 1/3 cup fresh lime juice
- 1/4 cup extra-virgin olive oil
- 1/2 cup torn basil leaves Salt

Combine all of the ingredients in a large bowl and let stand for 15 minutes; serve. —Tom Colicchio

#### **Spaghetti with Crab**

O Total 45 min; Serves 4

When she can, Nina Compton of The Old No. 77 swaps in local Louisiana shrimp for the crabmeat in this otherwise Italian pasta.

- 12 oz. spaghetti
- 3/4 cup extra-virgin olive oil
- 1/4 cup pine nuts
- ½ cup panko

Salt

- 6 scallions, thinly sliced, plus more for garnish
- 5 garlic cloves, thinly sliced
- 1/2 tsp. crushed red pepper
- 11/2 cups clam juice or fish stock
- 1/2 cup finely chopped parsley
- 2 tsp. finely grated lemon zest
- ½ lb. jumbo lump crabmeat, picked over
- 1. In a large saucepan of salted boiling water, cook the spaghetti until al dente. Drain the pasta well, then toss with 1 tablespoon of the olive oil. Wipe out the saucepan.
- **2.** Meanwhile, in a small skillet, toast the pine nuts over moderate heat, stirring occasionally, until golden, about 5 minutes. Transfer to a work surface and chop.

- **3.** In the same skillet, heat 1 tablespoon of the olive oil. Add the panko and cook over moderately high heat, stirring frequently, until golden, 3 to 5 minutes. Transfer to a small bowl and season with salt.
- **4.** In the large saucepan, heat ¼ cup of the olive oil. Add the 6 sliced scallions, the garlic and crushed red pepper and cook over moderate heat, stirring, until the garlic is softened, about 3 minutes. Add the clam juice and bring to a boil. Add the spaghetti and cook over moderately high heat, tossing, until most of the clam juice has been absorbed, 3 to 5 minutes. Add the parsley, lemon zest, pine nuts and remaining ¼ cup plus 2 tablespoons of olive oil and season with salt. Toss well. Gently fold in the crabmeat. Transfer the pasta to shallow bowls and garnish with the panko and scallions.

wine Muscadet, from the Loire's west coast, has a salty, lemony edge that makes it a wonderful match for seafood dishes like this crab pasta. Try the 2013 Pierre-Henri Gadais Saint-Fiacre or the 2014 Domaine de la Pépiere Muscadet Sèvre et Maine.

#### Country-Style Pork Ribs with Tomato Salad and Garlic Toast

Active **40 min**; Total **1 hr 10 min** Serves **4 to 6** 

Inspired by humble early-1900s cooking, Andrea Reusing of The Durham Hotel uses flavorful pork ribs for this weeknight dish. She's "almost wary" of telling people to cook the inexpensive cut, for fear it will become too popular and pricey.

- 2 lbs. country-style boneless pork ribs (about 4 ribs)
- 11/2 tsp. celery seeds

Kosher salt and pepper

1/4 cup extra-virgin olive oil, plus more for brushing

Three 1-inch-thick slices of country bread, halved crosswise

- 2 garlic cloves, 1 halved and 1 minced
- 1 small Fresno or red jalapeño chile, stemmed and minced
- 1 lb. tomatoes, cut into 1-inch pieces
- 8 light-green celery ribs with leaves, thinly sliced on the diagonal (2 cups)
- **1.** Season the pork with the celery seeds, salt and pepper. Let stand for 30 minutes.
- 2. Light a grill or preheat a grill pan and brush with oil. Grill the pork over moderately high heat, turning occasionally, until lightly charred all over and an instant-read thermometer inserted in the thickest part registers 140°, about 12 minutes. Transfer to a work surface and let rest for 5 minutes, then slice the meat against the grain.

- **3.** Meanwhile, brush the bread with oil and season with salt and pepper. Grill over moderately high heat, turning, until lightly charred on both sides, about 2 minutes. Rub with the halved garlic clove.
- **4.** In a large bowl, whisk the ¼ cup of oil with the chile and minced garlic. Add the tomatoes and sliced celery and toss to coat. Season with salt and pepper.
- **5.** Transfer the toasts to plates, top with the tomato salad and sliced pork and serve.

**WINE** Vibrant and medium-bodied Chianti Classico is an easy match for flavorful, rustic dishes like these pork ribs. Try the 2012 Isole e Olena or the 2012 Volpaia.

#### Casarecce with Sausage, Pickled Cherries and Pistachios

- Total 35 min; Serves 6
- 2 Tbsp. plus 2 tsp. extra-virgin olive oil
- ½ cup unsalted pistachios Kosher salt and black pepper
- 1 lb. casarecce pasta
- 1/2 lb. sweet Italian sausage, casings removed
- 1 Tbsp. thyme leaves, chopped
- 1 garlic clove, thinly sliced
- 1 tsp. Aleppo pepper
- 3/4 cup pitted and chopped Pickled Cherries (p. 146)

Shredded Pecorino Romano cheese, for serving

- 1. In a small skillet, heat 1 teaspoon of the olive oil. Add the pistachios and toast over moderate heat, tossing occasionally, until lightly browned, about 3 minutes. Season with salt and let cool, then coarsely chop.
- **2.** In a large saucepan of salted boiling water, cook the pasta until al dente. Drain, reserving 1 cup of the cooking water. Toss the pasta with 1 teaspoon of the olive oil.
- **3.** In the same saucepan, heat the remaining 2 tablespoons of oil. Add the sausage and cook over moderate heat, breaking up the meat with a wooden spoon, until just cooked through, 5 to 7 minutes. Stir in the thyme, garlic and Aleppo pepper and cook until fragrant, about 1 minute. Add the pasta and reserved cooking water and cook, stirring, until the pasta is hot and coated in a light sauce, about 3 minutes. Stir in the pickled cherries and toasted pistachios and season with salt and black pepper. Transfer to shallow bowls, top with cheese and serve. —*TC*

**WINE** Tart, cherry-scented Austrian red, like Zweigelt: Try the 2013 Berger or the 2013 Sattler.

continued on p. 146

#### Your Deck. Your Masterpiece.

azek.com

AZEK Deck is upping the ante with its newest innovation: the Vintage Collection. With rich colors and classic style, the Vintage Collection represents a complete game-changer within capped PVC decking. Its unprecedented natural, classic looks are designed to completely reinvent low maintenance PVC decking. Choose from three luxurious colors.



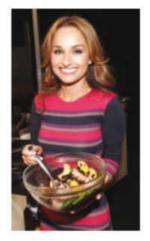
#### Virginia Wine Country Getaways

visitloudoun.org

Wine & Food Festival Loudoun, Virginia, features more than 40 wineries and Arrives to Mexico City tasting rooms, but there's more than just wine. With wineandfoodfest.com 12 breweries on the LoCo Ale Trail, an organic From September 24-27, Mexico City will welcome distillery, as well as a locally sourced farmthe best chefs and sommeliers in the world for to-table restaurant scene, it's a culinary the fifth edition of the Wine & Food Festival to dream weekend. Book your fall getaway to Loudoun, Virginia, now at visitloudoun.org. celebrate the flavors of Mexico, Spain and New York. Join the celebration by purchasing your tickets at wineandfoodfest.com. Coodandwine.com/promo for excited Sweepstakes, promotions and events

#### Get Your NYCWFF Tickets Today! nycwff.org

Eat. Drink. End Hunger. The eighth annual Food Network & Cooking Channel New York City Wine & Food Festival Presented by Food & Wine is happening October 15–18, 2015! Don't miss more than 100 amazing food and wine events with over 500 of the best chefs, professionals and winemakers in the industry. Buy your tickets today at nycwff.org.



#### **Newport Mansions Wine** & Food Festival

newportmansionswineandfood.org

Martha Stewart and Jacques Pépin appear together on stage at the Newport Mansions Wine & Food Festival, September 25-27. This spectacular seaside event held at The Elms, Marble House and Rosecliff features weekend Grand Tastings, seminars, cooking demonstrations, a collectible wine dinner and more. Visit newportmansionswineandfood.org or call 401.847.1000.



SEPT. 25-27 NEWPORT, RI





#### **Pickled Cherries**

#### Total 10 min plus overnight pickling Makes about 2 cups

Make a double batch of these pickled cherries from Tom Colicchio—you'll want to put them on everything. Serve alongside pâté, tossed into a salad or on crostini smeared with fresh ricotta.

- 2 cups sherry vinegar
- 1 cup sugar
- 1 lb. sweet cherries

In a medium saucepan, combine the vinegar, sugar and ½ cup of water and bring to a boil over high heat. Add the cherries and return to a boil, then simmer over moderately high heat for 2 minutes. Remove from the heat and let cool completely. Transfer the cherries and brine to a 1-quart container and refrigerate overnight. Drain and pit before serving.

**MAKE AHEAD** The pickled cherries can be refrigerated for up to 2 weeks.

#### Loaded Sweet Potatoes with Chorizo and Pomegranate

Active **40 min;** Total **1 hr 15 min** Serves **4** 

At Central Standard in the South Congress Hotel, Michael Paley twists steakhouse conventions by topping a baked sweet potato with spicy chorizo and fresh pomegranate seeds.

Four 12-oz. sweet potatoes, scrubbed

3 Tbsp. extra-virgin olive oil, plus more for drizzling

Maldon salt

- 1/2 lb. fresh chorizo, casings removed
- 3 cipollini onions, thinly sliced (1/2 cup)
- 1 Fresno chile, thinly sliced
- 1 Tbsp. minced garlic
- 1/4 cup pure pomegranate juice
- ½ cup chopped cilantro, plus leaves for garnish

Kosher salt and pepper

Crème fraîche, sliced avocado, pomegranate seeds and finely grated lime zest, for topping

Lime wedges, for serving

1. Preheat the oven to 350°. Set each sweet potato on a sheet of foil. Drizzle with olive oil and season with Maldon salt. Wrap the potatoes in the foil and transfer to a baking sheet. Bake until tender, about 1 hour.

- 2. Meanwhile, in a large skillet, heat the 3 tablespoons of olive oil until shimmering. Add the chorizo and cook over moderately high heat, breaking up the meat with a wooden spoon, until nearly cooked through, about 5 minutes. Add the onions, chile and garlic and cook, stirring occasionally, until the chorizo is cooked through and the onions are softened, 3 to 5 minutes longer. Add the pomegranate juice and cook until nearly absorbed, 1 to 2 minutes. Stir in the chopped cilantro and season with kosher salt and pepper.
- **3.** Unwrap the sweet potatoes and arrange on a platter. Cut a lengthwise slit in the top of each one and fluff the insides with a fork. Season with kosher salt and pepper and fill with the chorizo mixture. Top each sweet potato with crème fraîche, sliced avocado, pomegranate seeds, grated lime zest and cilantro leaves. Serve right away with lime wedges.

#### Poached Chicken, Lentil and Watercress Salad

Active **45 min;** Total **1 hr 15 min** Serves **4** 

Baccarat Hotel chef Shea Gallante loves how the anise notes of dill work with the French flavors of this chicken dish.

CHICKEN

1/4 cup dry white wine

- 1 quart chicken stock or low-sodium broth
- 1 Tbsp. white peppercorns
- 1 bay leaf
- 1 garlic clove

Salt

Two 8-oz. skinless, boneless chicken breast halves

LENTILS

- 2 Tbsp. extra-virgin olive oil
- 1 yellow onion, quartered
- 1 carrot, cut into large pieces
- 1 celery rib, cut into large pieces
- 2 slices of bacon, finely chopped
- 1/2 cup green lentils, picked over Salt and pepper

SALAD

- 1 small shallot, minced
- 2 Tbsp. fresh lemon juice
- 2 Tbsp. Champagne vinegar
- 1 Tbsp. Dijon mustard
- 1/2 cup extra-virgin olive oil Salt and pepper

- 4 oz. watercress, thick stems discarded (8 cups)
- 1/3 cup sliced almonds, toasted
- 2 Tbsp. chopped dill
- 1. Poach the chicken In a medium saucepan, bring the wine to a simmer and cook over moderate heat until reduced by half, about 3 minutes. Add the stock, peppercorns, bay leaf, garlic and a generous pinch of salt and return to a simmer. Add the chicken and cook over moderately low heat, turning the meat occasionally, until an instant-read thermometer inserted in the thickest part registers 160°, about 25 minutes. Transfer the chicken to a work surface and let cool completely before returning to the cooled poaching liquid.
- 2. Meanwhile, cook the lentils In a medium saucepan, heat the olive oil. Add the onion, carrot and celery and cook over moderate heat, stirring occasionally, until the vegetables start to soften, about 5 minutes. Add the bacon and cook, stirring, until the fat is rendered but the bacon is not crisp, 3 to 5 minutes. Add 2½ cups of water and bring to a boil. Stir in the lentils and season generously with salt and pepper. Simmer over moderate heat, stirring occasionally, until the lentils are just tender, about 20 minutes. Let the lentils cool in the liquid; drain. Using tongs, remove the onion, carrot and celery and discard.
- **3. Make the salad** In a small bowl, whisk the shallot with the lemon juice and vinegar and let stand for 5 minutes. Whisk in the mustard. Slowly drizzle in the olive oil and whisk until incorporated. Season the vinaigrette with salt and pepper. In a large bowl, toss the watercress with the almonds, dill and ¼ cup of the vinaigrette.
- **4.** In a bowl, toss the lentils with ¼ cup of the vinaigrette and season with salt and pepper. Remove the chicken from the poaching liquid and transfer to a work surface. Slice the chicken, arrange on plates and drizzle with the remaining vinaigrette. Serve the lentils and watercress alongside.

**MAKE AHEAD** The poached chicken and lentils can be refrigerated in their cooking liquids overnight. Return to room temperature before serving.

**WINE** This hearty salad calls for a full-bodied white with good acidity, like Chablis. Try the 2013 Domaine Laroche Saint Martin or the 2013 Domaine Vocoret.



#### California, Always in Season

visitcalifornia.com/californiagrown

Did you know that California is the fourth leading wine producer in the world, behind only Italy, France and Spain? California Winegrapes can be found in 49 out of California's 58 counties, with vineyards that cover approximately 526,000 acres across the state, making this crop a global economic force. The optimal growing conditions in California attract farmers, winemakers and chefs. To learn their stories, visit visitcalifornia.com/californiagrown.

#### Get Cooking with our **FOOD & WINE Collection**

amazon.com/food&wineforgorham

Food & Wine has teamed up with the tableware pros at Gorham to create our first-ever dinnerware and cookware collection! Our new stainless steel cookware showcases all of our musthave features-even heat distribution, comfortable handles, oven-safe materials and dishwasher-friendly designs. Available exclusively at amazon.com/food&wineforgorham.

#### Toronto FOOD & WINE

torontofoodandwine.com

Join us in Toronto from September 18-20, 2015 to celebrate our diverse city, and multicultural epicurean scene. The city comes to life in the Grand Tasting Pavilion with local restaurants, wineries, breweries, celebrity chefs and tutored tastings. Come taste the world of food, wine and spirits at Toronto's ultimate culinary weekend.





#### Taste the Heat of Summer

stacyssnacks.com/recipes

Try STACY'S Fire Roasted Jalapeño Pita Chips, with real jalapeños baked in and seasoned with a perfect blend of spices. Perfect with guacamole, a margarita or our delicious Chili Verde Hummus. Find this recipe and more at stacyssnacks.com/recipes.



#### CHEFS CLUB BY FOOD & WINE: Reserve Your Table Now!

chefsclub.com • 212.941.1100

CHEFS CLUB BY FOOD & WINE, located in the famed Puck Building, is an innovative restaurant concept featuring seasonal menus created by FOOD & WINE Best New Chefs. For dinner reservations, please call 212.941.1100 or visit chefsclub.com.







#### **Multilayered Walnut Bread**

Active 30 min; Total 3 hr Makes one 10-inch loaf

- 3 cups plus 2 Tbsp. all-purpose flour
- 1 cup yogurt
- 1/2 cup canola oil
- 1 Tbsp. baking powder

11/2 tsp. kosher salt

- 1 cup extra-virgin olive oil
- 2½ cups coarsely chopped walnuts (10 oz.)
  - 1 large egg, beaten Caraway seeds, for garnish
- 1. In a large bowl, combine the flour with the yogurt, canola oil, baking powder, salt and ½ cup of water. Mix with a wooden spoon until a soft dough forms. On a lightly floured work surface, knead the dough until smooth, about 5 minutes. Transfer the dough to a clean bowl, cover with a kitchen towel and let stand at room temperature for 1 hour.
- 2. Lightly grease a 10-inch round cake pan. Cut the dough into 4 equal pieces. Working with 1 piece at a time, on a lightly floured work surface and using a lightly floured rolling pin, roll out the dough to a 14-inch round. Transfer to a large rimmed baking sheet and brush the dough with ¼ cup of the olive oil. Scatter one-fourth of the walnuts on top in an even layer. Arrange another dough round on top and brush with ¼ cup of the oil; scatter one-fourth of the nuts on top. Repeat the layering with the remaining pieces of dough, olive oil and walnuts. Roll up tightly into a long log.
- **3.** Transfer the log to the prepared cake pan, forming a big spiral. Press gently to flatten, then brush with the beaten egg and sprinkle with caraway seeds. Let stand for 20 minutes.
- **4.** Preheat the oven to 350°. Bake the bread for 50 to 60 minutes, until golden and cooked through. Transfer to a rack to cool. Serve warm or at room temperature.

**MAKE AHEAD** The bread can be stored in an airtight container at room temperature for 3 days.

#### **Braised Eggplant with Garlic**

Active 30 min; Total 1 hr 30 min; Serves 6

- 2 medium onions, finely chopped (2 cups)
- 1 medium tomato, finely chopped (1 cup)
- 6 garlic cloves, finely chopped
- 2 long green peppers, finely chopped
- 1/2 cup finely chopped parsley
- 1 tsp. sugar Kosher salt and pepper
- 6 Italian baby eggplants (21/2 lbs.)
- 1 cup extra-virgin olive oil
- 1. In a medium bowl, combine the onions with the tomato, garlic, peppers, parsley, sugar and 2 teaspoons of salt. Using your hands, knead the mixture until it is softened and well blended.
- 2. Peel the eggplants lengthwise at ½-inch intervals to create stripes. On one half of each eggplant, make 4 lengthwise slits halfway through the flesh. Rub the eggplants all over and in the slits with ¼ cup of the olive oil and season with salt and pepper.
- **3.** Arrange the eggplants slit side up in an ovenproof baking dish just large enough to hold them in a single layer. Spoon the filling liberally into the slits; some will spill out. Drizzle the remaining ¾ cup of olive oil over the eggplants and add ½ cup of water to the baking dish. Cover and bake for about 1 hour, until the eggplants are completely tender. Serve warm or at room temperature.

SERVE WITH Country bread.

**MAKE AHEAD** The finished dish can be refrigerated for up to 3 days.

#### Rice-and-Meat-Stuffed Zucchini and Green Peppers

PAGE 130

Active 45 min; Total 1 hr 30 min; Serves 6

- 6 small cubanelle peppers (1 lb.) stemmed, cored and seeded
- 3 medium zucchini (1½ lbs.), halved crosswise and seedy flesh scooped out with a melon baller

Kosher salt and pepper

- 12 oz. ground beef chuck
  - 1 medium onion, finely chopped (1 cup)
- 1 medium tomato, finely chopped (1 cup)
- 1/2 cup long grain white rice
- 1/4 cup finely chopped parsley
- 2 Tbsp. extra-virgin olive oil
- 2 tsp. fresh thyme leaves
- 2 Tbsp. tomato paste
- 3/4 cup Greek yogurt
- 1/2 tsp. finely grated garlic
  Aleppo pepper, for sprinkling
- 1. Season the peppers and zucchini inside and out with salt and pepper and arrange them snugly, hollow side up, in a medium saucepan.
- **2.** In a medium bowl, combine the beef, onion, tomato, rice, parsley, olive oil, thyme, 2 teaspoons of salt and 1 teaspoon of pepper and mix well. Spoon the filling into the peppers and zucchini.
- **3.** In a small bowl, whisk the tomato paste with 1 cup of water; pour the mixture around the vegetables in the saucepan and bring to a simmer. Cover and cook over moderately low heat until the vegetables are tender and the filling is cooked through, about 25 minutes.
- **4.** In another small bowl, stir the yogurt with the garlic. Transfer the stuffed vegetables to a platter and drizzle with some of the sauce from the pan. Spoon the yogurt on top, sprinkle with Aleppo pepper and serve.

**MAKE AHEAD** The cooked vegetables can be refrigerated overnight.

**WINE** Robustly fruity rosés are terrific with dishes that have varied flavors, like these stuffed vegetables. Try one from southern Italy: the 2014 Rosa del Golfo Rosato or the 2014 Baroni Capoano Cirò.

### Southern Living





**SEPTEMBER 25-27, 2015** 

FRIDAY, SEPT 25

Iron Chef

**SATURDAY, SEPT 26** 

Cooking Well Invitational, Ultimate Tailgate, and Sweet & Southern **SUNDAY, SEPT 27** 

Main Event



For event descriptions, dates, prices, and ticket purchases visit

#### CHARLESTONRESTAURANTASSOCIATION.COM

A portion of the proceeds will benefit the following charities:

The Ronald McDonald House, Hollings Cancer Center, Shriners Hospitals for Children, and Charleston County Schools Science Materials Resource Center.





















#### **Corn Tortillas**

Active 40 min; Total 1 hr 40 min Makes twelve 5-inch or six 8-inch tortillas

Homemade tortillas have exceptional corn flavor and a tender texture.

#### 13/4 cups masa harina, preferably Bob's Red Mill

#### 11/4 cups water

- **1.** In a medium bowl, mix the masa with the water until a dough forms. Cover and let stand for 1 hour.
- 2. Divide the dough into 12 equal pieces (or 6 pieces for 8-inch tortillas) and roll each piece into a ball. Line a tortilla press with parchment paper or plastic wrap and press the 12 balls of dough into 5-inch tortillas. If making 8-inch tortillas, roll them out with a rolling pin.
- **3.** Heat a griddle or cast-iron skillet. Working in batches, cook the tortillas over moderate heat, turning, until cooked through, about 6 minutes.

**MAKE AHEAD** The tortillas can be refrigerated for 2 days or frozen for 2 weeks.

#### Green and Red Chicken Chilaquiles with Fried Eggs

Active 30 min; Total 1 hr; Serves 4

In Mexico, this tortilla chip dish is known as "divorced" chilaquiles because of the contrasting red and green salsa toppings. They're popular at Olvera's Mexico City café, Eno.

SALSA ROJA

- 12 oz. small tomatoes, chopped
- 1/2 white onion, finely chopped
- 1 garlic clove, crushed
- 2 serrano chiles, finely chopped
- <sup>1</sup>/<sub>4</sub> cup chopped epazote or 1 Tbsp. chopped oregano
- 1 cup water Kosher salt

CHICKEN CHILAQUILES

Two 8-oz. skinless, boneless chicken breast halves

1 garlic clove, crushed

- 1 bay leaf Kosher salt
- 2 Tbsp. olive oil
- 4 large eggs
- 6 oz. corn tortilla chips
- 11/2 cups Salsa Verde (p. 151)

Grated queso panela or queso fresco, sour cream and chopped white and red onion, for garnish

- **1. Make the salsa roja** In a medium saucepan, combine all of the ingredients, season with salt and bring to a simmer. Cook over moderately low heat, stirring occasionally, until saucy, about 25 minutes; keep warm.
- 2. Meanwhile, make the chicken chilaquiles In another medium saucepan, cover the chicken, garlic and bay leaf with 1 inch of water. Bring to a simmer and cook over low heat until the chicken is white throughout, about 20 minutes. Transfer the chicken to a plate to cool slightly; reserve the cooking liquid for another use. Coarsely shred the chicken and season with salt; keep warm.
- **3.** In a large nonstick skillet, heat the olive oil. Crack the eggs into the skillet and season with salt. Cover and cook over low heat until the whites are firm but the yolks are still a little runny, about 3 minutes.
- **4.** Mound the tortilla chips on plates. Spoon some of the salsa roja over half of the chips and some salsa verde over the rest. Top with the shredded chicken and fried eggs. Garnish with cheese, sour cream and onion and serve with the remaining salsa roja and salsa verde.

**MAKE AHEAD** The salsa roja and shredded chicken can be refrigerated separately for 3 days. Rewarm both before serving.

#### Black Bean Tamales with Cheese and Ancho Adobo

Active 1 hr; Total 2 hr 45 min; Serves 4

The dough for these tamales is flavored with black beans. The filling is a delicious, spicy and intense chile sauce.

ANCHO ADOBO

- 1½ oz. ancho chiles—stemmed, seeded and broken into small pieces
  - 1 Tbsp. minced white onion
  - 1 minced garlic clove
  - 1 Tbsp. distilled white vinegar
- 1/2 tsp. kosher salt

**TAMALES** 

- 12 dried cornhusks
- 1¾ cups masa harina, preferably Bob's Red Mill
- 31/2 oz. lard. softened
- 3/4 cup canned black beans, rinsed and drained
- 1/4 cup chopped cilantro
- ¹¼ cup chopped epazote or 1 Tbsp. chopped oregano
- 1 Tbsp. thinly sliced scallion
- 2 tsp. kosher salt
- 34 cup grated queso canasta or Monterey Jack cheese, plus more for serving
- 1. Make the ancho adobo In a small bowl, cover the anchos with boiling water; let stand until softened, about 15 minutes. Drain, discarding the soaking liquid. In a food processor, combine the anchos, onion, garlic, vinegar and salt and puree until smooth. Transfer to a small bowl.
- 2. Make the tamales In a large bowl, cover the cornhusks with hot water. Weigh down the husks with a plate and let stand until softened, about 30 minutes.

  Drain and pat dry with paper towels.
- **3.** Meanwhile, in the bowl of a stand mixer fitted with the paddle, combine the masa with 1 cup plus 2 tablespoons of water. Beat at low speed until a dough forms, about 2 minutes. Add the lard, beans, cilantro, epazote, scallion and salt and beat, scraping down the side of the bowl, until the mixture is well blended and light in texture, about 5 minutes.
- **4.** For each tamale, spoon ¼ cup of the masa in the center of a cornhusk and top with 1 tablespoon of grated cheese and 1 teaspoon of ancho adobo. Roll the husks up and over the filling to make compact cylinders, folding in the sides as you go. Tie the tamales with kitchen string.
- **5.** Arrange the tamales in a steamer basket and set it over a pot of boiling water. Cover and steam until firm, about 1 hour. Remove the steamer basket and let the tamales stand for 15 minutes. Serve with grated cheese and the remaining adobo.

**MAKE AHEAD** The ancho adobo can be refrigerated for 1 week. The uncooked tamales can be frozen for 1 month.

WINE Chile spice can make tannic red wines seems even more tannic, but juicy, medium-bodied reds work well. Try these tamales with a Spanish Garnacha like the 2013 Altovinum Evodia or the 2013 Herencia Altés

FOLLOW US @FOODANDWINE

#### Salsa Verde Chicharrón Tacos

**PAGE 139** 

Total 30 min: Makes 6

or this unusual regime. Oly

For this unusual recipe, Olvera quickly simmers fried pork rinds in salsa verde until tender, then turns them into a taco filling. Crumbled pork rinds on top add crunch.

- 1/4 Ib. thick, crisp chicharrones, plus crushed chicharrones for garnish (see Note)
- 1/3 cup water
- 11/2 cups Salsa Verde (recipe follows)

Salt

Six 8-inch Corn Tortillas (p. 150) or fresh corn tortillas, warm

Sour cream and purslane or watercress, for serving

In a large skillet, combine the chicharrones and water and cook over moderately high heat, stirring, until the chicharrones start to soften and the water is absorbed, 3 to 5 minutes. Add the salsa verde and cook over moderate heat, stirring, until the chicharrones are coated and the salsa is thick, about 5 minutes. Season with salt. Serve in the corn tortillas, topped with sour cream, purslane and crushed chicharrones.

**NOTE** Look for good-quality chicharrones, preferably with a little meat attached, at Mexican markets.

**WINE** Tangy tomatillo salsa is fantastic with equally bright, citrusy white wines. Try these tacos with the NV Casal Garcia Vinho Verde or the 2014 Grooner Grüner Veltliner.

#### Salsa Verde

Active 10 min; Total 30 min plus cooling Makes 3 cups

Olvera's garlicky tomatillo salsa is great on everything from tacos and enchiladas to seafood, roast chicken and pork.

11/2 lbs. tomatillos, husked and rinsed

- 2 cups water
- 1/2 medium white onion, chopped
- 3 large garlic cloves, minced
- 2 large scallions, chopped
- 1/2 cup chopped cilantro
- ½ cup chopped epazote or 1 Tbsp. chopped oregano
- 1 tsp. cumin seeds Fine sea salt

Combine all the ingredients except the salt in a large saucepan and bring to a boil. Add a generous pinch of salt and simmer over moderate heat until the onion is tender, about 20 minutes. Remove from the heat and coarsely mash the salsa with a potato masher. Let cool completely, season with salt and serve.

**MAKE AHEAD** The salsa can be refrigerated for up to 5 days.

**Customer Service and Subscriptions:** For 24-hour service, please use our website: foodandwine.com/customerservice. You can also call 800-333-6569 (813-979-6625 for international subscribers) or write to Food & Wine at P.O. Box 62160, Tampa, FL 33662.



Food & Wine (ISSN-0741-9015). September 2015, Vol. 38, No. 9. Published monthly by Time Inc. Affluent Media Group, 1271 Avenue of the Americas, New York, NY 10020. FOOD & WINE is a trademark of Time Inc. Affluent Media Group, registered in the U.S. and other countries. Periodicals postage paid at New York, NY, and additional mailing offices. Publications Mail Commercial Sales Agreement No. 40036840 (GST#129480364RT). U.S. and Canada Subscribers: Subscriptions: 12 issues, \$37; Canada, \$49. If the postal authorities alert us that your magazine is undeliverable, we have no further obligation unless we receive a corrected address within two years. Your bank may provide updates to the card information we have on file. You may opt out of this service at any time. Return undeliverable Canadian addresses to: Food & Wine, PO Box 4226, Toronto, ON M5W 5N7. Postmaster: Send change of address to Food & Wine, P.O. Box 62665, Tampa, FL 33662-6658. Food & Wine does not accept unsolicited manuscripts, drawings, photographs or other works. All rights in letters sent to Food & Wine will be treated as unconditionally assigned for publication and copyright purposes and as subject to unrestricted right to edit and to comment editorially. Contents Copyright ©2015 Time Inc. Affluent Media Group. All rights reserved. Nothing may be reprinted in whole or in part without written permission from the publisher. Member of the Alliance for Audited Media.

#### **Chicken Rice Pilaf**

PAGE 152

Active 25 min: Total 1 hr: Serves 6

Chef Asha Gomez calls her chicken pilaf a "one-dish wonder." You can swap out the spices, for instance, adding a little cinnamon or ginger in place of the star anise.

- 1/4 cup ghee (see Note)
- 1 large onion, halved and thinly sliced
- 6 cardamom pods, cracked
- 3 star anise

Salt

- 6 garlic cloves, minced
- 11/2 tsp. turmeric powder
- 1 lb. skinless, boneless chicken breasts, cut into 3/4-inch dice
- 21/4 cups chicken stock or low-sodium broth
- 11/2 cups basmati rice

Golden or green raisins, chopped cilantro and chopped toasted almonds, for garnish

- 1. In a large saucepan, heat the ghee. Add the onion, cardamom, star anise and a big pinch of salt and cook over moderately high heat, stirring, until the onion is softened and browned, 8 to 10 minutes. Add the garlic and turmeric and cook, stirring, until fragrant, 2 minutes. Add the chicken and cook over moderate heat for 4 minutes, stirring to coat it with the aromatics.
- 2. Add the stock to the pan and bring to a boil over moderately high heat. Stir in the rice and return to a boil, then cover and simmer over low heat until the water is absorbed and the rice is tender, about 15 minutes. Remove from the heat and let steam, covered, for 15 minutes.
- **3.** Fluff the pilaf with a fork and season with salt. Transfer to a bowl, discarding the cardamom and star anise. Garnish with raisins, chopped cilantro and chopped toasted almonds and serve.

**NOTE** The Indian cooking fat ghee is available at specialty food stores. Alternatively, you can make it by slowly heating butter and skimming off the milk solids on top.

**WINE** Fragrant, full-bodied Rhône white: 2013 Domaine le Garrigon Visan Côtes du Rhône Blanc.

Spice to Table, 659 Auburn Ave. NE, Atlanta; spicetotable.com: 404-220-8945.

## MOST WANTED

# DID YOU KNOW?

Asha Gomez once ran an Ayurvedic spa where every treatment ended with a meal that she cooked for her clients.

Asha Gomez's Chicken Rice Pilaf GROWING UP IN THE SOUTH INDIAN STATE OF KERALA, Asha Gomez didn't formally learn to cookshe absorbed lessons by spending time in the kitchen with the women in her family. She loved how her mother always found subtle ways to make rice special. "Three hundred and sixty-five days a year," says Gomez, "it was something different: tamarind rice, tomato rice, lemon rice." Chicken rice pilaf (p. 151) was a favorite in the rotation, and now Gomez serves it at her Atlanta restaurant Spice to Table. She describes it as a simpler take on an iconic dish: "In the north, south, east and west of India, everyone makes biryani," she says. "But it's tedious and time-consuming. Cooking all the ingredients together and paring down the spices are quick ways around this." –CHELSEA MORSE

# The sweetest moment of your day.





## Stunning new coupe or powerful SUV? Yes.

**Introducing the Mercedes-Benz GLE Coupe.** The 2016 GLE Coupe combines the pure style and driving thrills of a legendary Mercedes-Benz coupe with the impressive power and athleticism you've come to expect from a Mercedes-Benz SUV. It's a dual threat that is a very singular achievement. The all-new 2016 GLE Coupe. MBUSA.com/GLECoupe

#### Mercedes-Benz

The best or nothing.

